Carvery Party Nights
Ashford International
Menu

MAINS

TRADITIONAL ROAST TURKEY

BAKED GAMMON WITH A HONEY-MUSTARD GLAZE

SWEET POTATO AND RED ONION TART (VE)

ROAST SALMON WITH RATATOUILLE VEGETABLES

SIDES

BACON-WRAPPED CHIPOLATAS

SAGE & ONION STUFFING

BUTTERED SPROUTS

BAKED ROOT VEGETABLES

HERB ROAST POTATOES

CAULIFLOWER CHEESE

SLOW-COOKED RED CABBAGE WITH CRANBERRY

YORKSHIRE PUDDING

THYME GRAVY

DESSERTS

NEW YORK BAKED CHEESECAKE
Biscoff crumb and caramel sauce.

VANILLA CRÈME BRULEE, SPICED BERRY COMPOTE

(V) suitable for vegetarians (VE) suitable for vegans (VEA) vegan alternative available (NGCI) non gluten containing ingredients. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

