



# PARTY NIGHT MENU

## **Ham Hock Terrine (GF)**

Pressed ham hock, with sweet apple and onion chutney, sunflower seeds, and fresh rocket.

## **Roasted Parsnip Soup (GF)(VE)**

Roasted parsnip soup, finished with a parsnip crisp and a drizzle of fragrant herb oil.

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## **Herb-Stuffed Turkey Escalope (GF)**

A delicious turkey escalope, stuffed with classic sage and onion stuffing, served with crispy roasted potatoes, honey-roasted root vegetables, buttered sprouts, and bacon-wrapped chipolatas and rich festive gravy.

## **Roast Fillet of Salmon (GF)**

Roasted salmon fillet with chargrilled courgettes, crushed basil new potatoes, and finished with a rich shellfish bisque.

## **Spiced Potato and Soybean Tart (GF)(VE)**

A festive spiced potato and soybean tart, served with crushed root vegetables, tenderstem broccoli, and a tomato and red pepper sauce.

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## **Chocolate and Orange Tart (VE)(GF)**

A rich chocolate tart with a zesty orange twist, finished with a refreshing passionfruit coulis.

## **Biscoff Cheesecake**

A creamy Biscoff cheesecake topped with caramelised banana and crunchy Biscoff crumb.

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## **Tea, Coffee & Mince Pies**

A cup of freshly brewed tea or coffee, served with traditional buttery mince pies filled with a festive fruit mix.