



CHRISTMAS FARE MENU

PLATINUM LOUNGE AND BOARD ROOM

Spiced roasted parsnip soup Traditional Prawn cocktail Bread and Butter

MAIN COURSE

Roast festive Turkey roll with Cumberland cranberry and apricot stuffing, pigs in blankets, honey glazed root vegetables with Rosemary garlic roast potatoes and sage jus.

Plant based "roast Turkey", honey glazed root vegetables with Rosemary garlic roast potatoes and sage jus.

DESSERT

Festive fruit slice served with clotted cream White chocolate mousse with orange, brandy, mixed fruit and nuts between two layers of chocolate sponge

HALF TIME

Selection of Teatime cakes

FULL TIME

Selection of mini pies

SILVER LOUNGE

Spiced roasted parsnip soup
Bread and Butter

MAIN COURSE served from the carvery

Roast festive Turkey roll with Cumberland cranberry and apricot stuffing, pigs in blankets, honey glazed root vegetables with Rosemary garlic roast potatoes and sage jus.

Plant based "roast Turkey", honey glazed root vegetables with Rosemary garlic roast potatoes and sage jus.

DESSERT

Snowy Log

Vanilla and redcurrant filling rolled in a chocolate sponge and finished with vanilla frosting and a Christmas golden decoration.

Christmas Yule Log
Chocolate sponge rolled up with chocolate
mousse and covered with chocolate fudge icing.

GOLD LOUNGE AND BOXES

SELECTION OF BOWL FOOD

Mini Christmas Dinner Cottage Pie with Cheddar Mash Lamb and rosemary stew with sauteed potatoes

Mini Vegetarian Christmas dinner Falafel curry served with basmati rice Vegetable stew served with creamed potatoes

DESSERT

Selection of Mini desserts

HALF TIME

Selection of

Meat and Vegetable mini pies