



Christmas Medieval Banquet Menu

To Start

Butternut Squash and Sweet Potato Soup

(NGCI, VE)

Main Course

Carved Roast Turkey

with Pigs Cheek, Pigs in Blankets, Sage and Onion Stuffing Balls,
Sprouts with Bacon, Honey Roasted Parsnips, Carrots and Roast Potatoes
served with Gravy
(NGCI on request)

Or

Butternut, Emmental & Quinoa Roulade

with Vegan Sausage, Sage and Onion Stuffing Balls
Sprouts with Vegetarian Bacon, Honey Roasted Parsnips, Carrots and
Roast Potatoes served with Gravy
(V, VE and NGCI alternative available on request)

Dessert

Ginger & Pumpkin Sponge with Minced Pie Ice Cream

(V, VE and NGCI alternative available on request)

Please ask your guests for their specific dietary requirements prior to the event and let us know at least 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.

