



Christmas Medieval Banquet Menu 2025

To Start

Sharing skillets of baked camembert centre, pork & cranberry sausage roll & crispy brie bites
with balsamic onions, piquante peppers, fig chutney, grilled artichoke, pepper & rocket salad
(NCGI)

Mushroom & spinach rolls, crispy brie bites, tapenade vol-au-vent
(V)

Main Course

Sharing skillet of ballotine of turkey thigh
served with giant pigs in blankets, garlic & thyme duck fat potatoes, sprouts with pancetta, spiced red cabbage, glazed carrots,
fine beans, shallots & pan jus
(NCGI)

Creamy wild mushroom & wilted spinach pithivier
served with vegan pigs in blankets, garlic roast potatoes, spiced red cabbage, glazed carrots, fine beans, shallots &
onion gravy
(VGN)

Dessert

Sticky toffee pudding
served with candied clementine & Cointreau toffee sauce
(NCGI alternative available on request)

To Finish

Tea & coffee served with Christmas tree shortbread

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.



NCGI—No Gluten Containing Ingredients, V—Vegetarian, VGN—Vegan