



Great Hall Christmas Menu 2023

To Start

Chicken, Apricot & Pancetta Terrine with Cranberry Crostini

Parsnip Soup with Spiced Oil and Crouton (VGN)

Main Course

Bacon Wrapped and Stuffed Turkey Parcel (NGCI)

Served with dauphinoise potato, parsnip & swede puree, sprouts, carrots, red cabbage and gravy

Butternut, Emmental & Quinoa Roulade (V)

Served with dauphinoise potato, parsnip & swede puree, sprouts, carrots, red cabbage and gravy

Dessert

Ginger & Pumpkin Sponge with Mince Pie Ice Cream (V)

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.

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

