

PARTY NIGHTS MENU

£60pp - Includes a 3 Course Festive Dinner & Bottle of wine between four.
Followed by Disco in our Westcombe Park Suite until midnight and bars serve until 1am

Starters

Roasted Red Pepper & Tomato Soup GF VGN

Chicken & Ham Hock Terrine GF

Salad Leaves with a Light Honey & Mustard Dressing,
Pear, Date & Ale Chutney.

Smoked Salmon & Watercress Pâté GF

Orange dressing and Watercress.

Duo of Galia & Cantaloupe Melon Balls Cups GF VGN

With a Mulled Berry Compote.

Main Courses

Roast Turkey Breast

Served with Chipolata wrapped in Bacon and Chestnut
& Cranberry Stuffing.

GF Stuffing & gravy option available

Slow Cooked Shin of Beef GF

Shallots, mini-Yorkshire puddings & Red Wine Jus.

Baked Fillet of Seabass GF

With a Chive and a Saffron Velouté, Buttered New Potatoes,
fine Green Beans & Batton Carrots.

GF Without Sauce

Vegan Heritage Pot Pie V GF

Served with a Duchess Potato Topping and selection of Vegetables.

*All dishes, unless stated are served are served with a selection of Sea Salt & Thyme Roast Potatoes,
Honeyed Parsnips, Baton Carrots and sautéed Brussels Sprouts.*

Dessert

Traditional Christmas Pudding
& Brandy Crème.

GF Option available

Passion Fruit Cheesecake VGN

With Mango.

Chocolate Truffle Torte

with Raspberry Puree & Mint

Tropical Paradise Fresh Fruit Salad GF VGN

& Lime & Stem Ginger Dressing.

Followed by Coffee and Mince Pies (GF option available).

V Vegetarian GF Gluten Free VGN Vegan *** Gluten Free option available.

If you would like to check for any food allergens, please ask.

