**Party Nights 2024**

£59pp

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*

**menu**

**Starters**

Gently Spiced Honey Roast Parsnip Soup (GF)

Plum & apple chutney, pea shoots, balsamic glaze, toasted sourdough

(gf) sourdough available

Salmon, Cream Cheese & Chives Roulade

Served with lemon & pickled cucumber dressing

Melon, Orange & Stem Ginger Cocktail (v) (gf) (vgn)

**Main Course**

Roast Turkey Breast

Served with chipolata wrapped in bacon and chestnut & cranberry stuffing

(gf) stuffing & gravy available

Slow Cooked Shin of Beef

Served with shallots, mini-Yorkshire puddings & a red wine jus

Baked Fillet of Seabass

Buttered new potatoes, chive and a saffron velouté (gf) without sauce

Vegan Heritage Pot Pie

Served with a duchess potato topping (gf)

*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

Festive Cheesecake with a Raspberry Coulis

Citrus Lemon Tart, Crème Fraiche & Candied Citrus Peel

Tropical Paradise Fresh Fruit Salad & Honey Lime Dressing (gf)

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Followed by Traditional Mince Pies (gf) option available and Coffee

vegetarian (gf) Gluten Free \*\* Gluten Free option available, if you would like to check for any food allergens, please ask.