

Party Night Menu

Starters

(Vegan) Carrot and coriander soup, croutons
GF DF

Smoked haddock and chive fishcakes, lemon mayonnaise
DF

Ham hock and parsley terrine, celeriac remoulade
GF DF

(Vegetarian) Marinated halloumi, Greek salad – cucumber, olive and mint
GF

Main Courses

Traditional roast turkey, chipolata wrapped in bacon, apricot and sage stuffing, roast potatoes
DF

Roasted sirloin of Norfolk beef, roast potatoes, Yorkshire pudding, pan jus
GF DF

Slow cooked venison stew, puff pastry fleuron, confit parsnip, mashed potato
GF DF

Basil crusted salmon fillet, Provençal artichoke ragout, char grilled courgette
GF DF

(Vegan) Butternut squash and sweet potato nut roast, roasted new potatoes, spiced tomato sauce
GF DF

Desserts

Stower Grange Christmas pudding, brandy sauce, dried cranberries
GF DF

Raspberry crème brûlée, fresh raspberries, sablé biscuit
GF

Sticky Toffee pudding, butterscotch sauce vanilla seed ice cream

A selection of cheese and biscuits, homemade chutney, celery, grapes
GF

Coffee and Mince Pies

Forty Six Pounds Fifty Pence (includes half a bottle of house wine)

GF=Dish adaptable for a gluten free diet DF = Dish adaptable for dairy free diet