

# Mistmas

# Party Night Menu

£40.00 per person

### **STARTERS**

Brie wedges, mixed leaves & cranberry sauce (V) (GLUTEN, MILK, WHEAT)

Sweet potato soup, crème fraîche swirl (VE)

Duck orange pâté, mixed leaves, ciabatta & chutney (GLUTEN, MILK, SULPHUR DIOXIDE)

### **MAINS**

## Traditional roast turkey

accompanied by pigs in blankets, pork, sage & onion stuffing balls, roast potatoes, vegetables, gravy and cranberry sauce

(GLUTEN)

Beef bourguignon with mashed potato\*\*

Root vegetable Wellington, roast potatoes, gravy (VE) (GLUTEN, WHEAT)

### **DESSERTS**

Christmas pudding with brandy sauce

Raspberry and gin cheesecake (V, VE, GF)

Baked honeycomb cheesecake (GLUTEN, MILK, SOYA, WHEAT)

(\*\* - Dairy free adaptable, V - Vegetarian, VE - Vegan, GF - Gluten free)

Menus are subject to availability and may change without notice.

A full list of allergens is available for each dish - please advise of any known allergies so that we can accommodate. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, Crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide.