

# THROUGH THE DECADES

## SATURDAY 21 DECEMBER

### MENU

Cream of potato and white onion soup, finished with parsley  
served with a crusty bread roll and butter

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Traditional roast breast of turkey  
cranberry stuffing, pigs in blankets, roast potatoes, tender stem broccoli, Brussel sprouts  
and carrot & swede finished with a rich pan gravy

**Vegetarian option – to be pre-ordered prior to event**

Portabella mushroom stuffed with red pepper risotto  
topped with goat's cheese finished with a tomato ragout  
seasonal potatoes and vegetables

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Lemon meringue tartelette garnished with blueberry & vanilla whipped cream

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Freshly brewed coffee and mince pies



**(Any special dietary requirements including vegetarian options, MUST be pre-ordered prior to event)**

#### ALLERGEN & FURTHER MENU INFORMATION



(v) Suitable for vegetarians. Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc. to the venue provide the relevant allergen information to their guests. Products contained within the Bar Tariff and Wine List may contain allergens. Please ask a member of staff if you require more information regarding allergens.