

THROUGH THE DECADES

SATURDAY 30 NOVEMBER

MENU

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

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

Lemon meringue tartelette garnished with blueberry & vanilla whipped cream

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.