

PARTY NIGHTS MENU

£60pp - 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

Starters

Roasted Red Pepper & Tomato Soup **GF**

Chicken & Ham Hock Terrine

Salad Leaves with a Light Honey & Mustard Dressing,
Pear, Date & Ale Chutney.

Smoked Salmon & Watercress Pâté **GF**

Orange dressing and Watercress.

Duo of Galia & Cantaloupe Melon Balls Cups **GF VGN**

With a Mulled Berry Compote.

Main Courses

Roast Turkey Breast

Served with Chipolata wrapped in Bacon and Chestnut
& Cranberry Stuffing.

GF Stuffing & Gravy available

Slow Cooked Shin of Beef

Shallots, mini-Yorkshire puddings & Red Wine Jus.

Baked Fillet of Seabass

With a Chive and a Saffron Velouté, Buttered New Potatoes,
fine Green Beans & Batton Carrots.

GF Without Sauce

Vegan Heritage Pot Pie **V GF**

Served with a Duchess Potato Topping and selection of Vegetables.

*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

Passion Fruit Cheesecake **VGN**

With Mango.

Chocolate Truffle Torte

with Raspberry Puree & Mint

Tropical Paradise Fresh Fruit Salad **GF**

& Lime & Stem Ginger Dressing.

*Followed by Coffee and Mince Pies (**GF** option available).*

V Vegetarian **GF** Gluten Free **VGN** Vegan

Gluten Free option available. If you would like to check for any food allergens, please ask.

