



Christmas Casino



PARTY NIGHTS MENU

Carrot and coriander soup (VG/DF/GFO)

Carrot crisp

Duck bon bons (DF/GFO)

Asian slaw & hoisin dip

Burrata salad (V/GFO)

Rocket, balsamic & pesto dressing

All served with a fresh crusty bread roll (GFO)



Traditional roast turkey (DF/GFO)

Garlic & rosemary roast potatoes, maple syrup roasted parsnip and carrot, honey glazed pigs in blankets, sausage & cranberry stuffing

16hr braised beef bourguignon (GFO/DFO)

Tender feather blade of beef, slow cooked in red wine with pancetta & pearl onions, served with rosemary-infused mashed potato & maple syrup roasted parsnip & carrot

Pan roasted cod loin (GFO)

Fondant potato, with a king prawn, mussel & samphire white wine sauce

Roasted neck of butternut squash (VG/DF/GFO)

Butternut & wild mushroom fregola, red wine jus

All served with creamy pancetta brussel sprouts (VGO),
tenderstem broccoli, braised red & savoy cabbage



Christmas pudding (V/VGO/GFO/DFO)

Frosted red currants & brandy sauce

Chocolate & orange cheesecake (V/GFO/DFO)

Vanilla & clotted cream ice cream, chocolate sauce

Lemon posset (V/GFO)

Strawberries & shortbread



Coffee & mints to finish

If you have a food allergy or intolerance, please ask for more details and we will be happy to assist.

V = Vegetarian VG = Vegan DF = Dairy free

VO | VGO | GFO | DFO = Vegetarian | Vegan | Gluten free | Dairy free option available