

Christmas Casino



PARTY NIGHTS MENU

Parsnip & cauliflower soup (VG/DF/GFO)

Parsnip crisp

Sticky BBQ belly pork bites (DF/GFO)

Asian slaw

King prawn & crayfish cocktail (V/GFO)

Brandy & smoked paprika marie rose

Baked camembert (V/GFO)

Rosemary, garlic, hot honey & sourdough

All served with a fresh crusty bread roll (GFO)



Traditional roast turkey (DF/GFO)

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

16hr braised rolled beef brisket (GFO/DFO)

Rosemary-infused mashed potato & tenderstem broccoli

Oven roasted monkfish (GFO)

Crushed new potatoes with a smoked haddock & clam velouté

Wild mushroom bourguignon (VG/DF/GFO)

Porcini, portobello, shiitake & chestnut mushrooms with truffle mash & glazed shallots

**All served with creamy pancetta brussel sprouts (VGO),
seasonal green vegetables & braised red cabbage**



Baileys crème brûlée (V/GFO)

Shortbread

Christmas pudding (V/VGO/GFO/DFO)

Brandy sauce

Chocolate torte (V/GFO/DFO)

Vanilla & clotted cream ice cream,
mixed berry compote

Cheese board (V) +£5 supplement

Cornish cheeses (Yarg, Blue & Brie),
crackers, grapes & chutney

Coffee & mints to finish

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

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