

CHRISTMAS PARTY MENU

Starters

- **Leek & Potato Soup** (GFA) (VE)

Chunky diced potato, sliced leeks & crispy croutons, served with a bread roll

- **Mushroom Bruschetta** (GFA) (VE)

Toasted ciabatta topped with garlic & thyme white wine sautéed mushrooms

- **Prawn Cocktail** (GFA)

A classic prawn cocktail on a bed of crisp lettuce, cucumber, tomato & avocado

- **Ham Hock Terrine** (GFA)

Ham hock terrine seasoned with mustard seed & parsley jelly, served with ciabatta

Main Courses

- **Hand Carved Roast Turkey**

Traditional roasted turkey served with pigs in blanket, sage & onion stuffing with a Yorkshire pudding

- **Roasted Pork Belly** (GF)

British pork belly slow roasted in mustard & cider served with sage & onion stuffing with apple sauce & crackling

- **Butternut Squash & Lentil Wellington** (VE)

Cumin butternut squash & lentils wrapped in filo pastry & topped with paprika, onion seeds and parsley

- **Salmon En Croûte**

Scottish supreme salmon fillet wrapped in puff pastry, filled with spinach, onion & garlic, drizzled with creamy parsley sauce

All served with **roasted potatoes** (GF)(VE), **roasted carrots** (GF)(VE) and **brussell sprouts in garlic & thyme olive oil** (GF)(VE) on the side.

Desserts

A sharing platter including:

- **Classic Christmas Pudding**

- **Blackcurrant Cheesecake**

- **Chocolate Brownie**

Gluten Free and Vegan Alternative - **Chocolate & Raspberry Tart** (GF)(VE)

(VG) - Vegan, (GF) - Gluten Free, (GFA) - Gluten Free Alternative Available

We cater for most dietary requirements. Please ask at the time of booking.
All food orders must be confirmed a minimum of 10 days before the party.



THE LODGE
BAR & KITCHEN