



Lilleshall

# Christmas

Feast

## PARTY NIGHTS MENU

### STARTERS

Chargrilled vegetable terrine, rainbow piccalilli, sea salt & pepper crackers (GF, VE, V).

Chicken liver pate, caramelised red onion chutney, crostini bread, salad.

### MAIN COURSE

Traditional roast turkey accompanied by pigs in blankets, pork, sage and onion stuffing balls, roasted potatoes, vegetables, gravy & cranberry sauce (GF).

Roast butternut squash and lentil wellington served with tomato & basil sauce  
Accompanied by roast potatoes and & vegetables (VE)  
\*can be made gluten free upon request.

Baked fillet of salmon with hollandaise sauce (GF)  
Served with roast potatoes & vegetables.

### DESSERTS

Traditional Christmas pudding served with brandy sauce (GF, VE, V).

Irish cream cheesecake served with raspberry coulis and chantilly cream.

**£38 per person**

**Pre-orders, dietary requirements and table plan required by 18th November 2024**

Menus are subject to availability and may change without notice.

A full list of allergens is available for each dish - please advise of any known allergies so that we can accommodate. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide.