

THE KERRY SUITE

2024 CHRISTMAS PARTY NIGHT MENU

Starters

Ham Hock & Parsley Terrine, Piccalilli, Toasted Sourdough (D, EG, G, GFO, SL)

Roasted Fig, Burrata & Red Onion Tartine, Rocket (D, EG, G, GFO, SL, V)

Wild Mushroom & Thyme Soup, Winter Truffle (VG)

Smoked Salmon, Dill Pickled Cucumbers, Vodka Crème Fraîche (D, F, SL)

Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle (N, VG)

Main Courses

Turkey Wellington, Pig in Blanket, Cranberry & Chestnut Stuffing, Fondant Potatoes, Confit Carrot, Creamed Brussel Sprouts, Gravy (D, DFO, EG, G, GFO, N, SL)

Braised Shin of Beef, Dauphinoise Potatoes, Roasted Shallot, Red Wine Sauce (D, DFO, SL)

Boulangère Potato Pithivier, Tenderstem Broccoli, Madeira Sauce (G, N, S, SL, VG)

Pan-fried Cod, New Potatoes, Wilted Spinach, Lemon & Herb Butter Sauce (D, DFO, F, SL)

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, GFO, SL, V, VGO)

Chestnut Mousse, Hazelnut Praline, Brown Sugar Meringue (D, EG, G, N, V)

Mulled Winter Berry Parfait, Champagne Sorbet (SL, VG)

Local Cheeseboard, Quince, Chutney, Walnuts, Crackers (D, G, GFO, N, SL, V)

Coffee & Mince Pies (G, GFO, SL, V, VGO)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Dairy Free, Gluten Free and Vegan Options are available upon request in advance only.
