



# Festive Season

AT

## THE GARDEN ROOMS

### DINNER & DISCO

Friday 6<sup>th</sup> December

*Menu choices required by Wednesday 27<sup>th</sup> November*

#### Starters

Cream of tomato soup

Marinated goats cheese, chicory pear and walnut salad

Duck and orange terrine pickled cranberries, red onion marmalade, crusty bread

#### Mains

Roast turkey ballotine, smoked bacon & leek sausage stuffing,  
honey glazed parsnip, roast potatoes, pigs in blankets, turkey gravy

Salmon en crouete, buttered spinach, confit saffron potatoes, butter sauce

Parsnip, sage & apple Wellington, sweet potato fondant, cranberry puree,  
cavolo nero, vegetable gravy

#### Desserts

Chocolate, salted caramel & glazed marshmallow pot

Cherry & almond pavlova, caramel sauce

Apple and cinnamon crumble tart, crème anglaise



*All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.*