



Christmas Party Menu

Starters

Cauliflower Wings (VG)

Crispy cauliflower, served with a cranberry & orange reduction

Chicken Liver Pate (GFA)

Smooth chicken liver pate served with melba toast and homemade red onion marmalade

Soup – Tomato & Basil Soup (GFA) (V)

Soup served with a warm roll and butter

Main Courses

Turkey and the Trimmings

Traditional roast turkey served with pigs in blankets, Yorkshire pudding & stuffing

Roasted Salmon Fillet (V) (GF)

Roasted Salmon Fillet, served with a Parsley sauce

Butternut Squash (VG)

Butternut squash, stuffed with Mediterranean vegetables

All plated with roasted potatoes & a medley of roasted seasonal root vegetables and gravy (VG)

Desserts

Chocolate Torte (VG)

Crumb based layered with a chocolate ganache, served with a raspberry coulis

Apple Crumble Slice

A rolled oat topped apple slice served with crème anglaise

Christmas Pudding (V)

A slice of Christmas pudding accompanied by crème anglaise



THE LODGE
BAR & KITCHEN