

# Christmas Party at the Palm House

## Starter

**Prawn Cocktail**  
horseradish marie rose

**Roasted Asparagus (vg)**  
vine ripened tomatoes, garlic crisps

**Chicken Liver Parfait**  
sourdough croutes, cranberry jelly

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Served with Warm Continental Breads

## Main

**Butter Roasted Turkey**  
lemon thyme & cranberry stuffing  
white wine & sage jus

**Daube of Beef**  
Yorkshire pudding, celeriac purée, parsnip crisps, watercress & red wine jus

**Orange & Chilli Glazed Salmon**  
red cabbage & crispy kale

**Chestnut & Cranberry Roast (vg)**  
crispy kale, cranberry & orange compote, candied red cabbage, cider gravy

All of our main courses are presented with roast heritage carrots & baby roast new potatoes for the table to share.

## Dessert

**Festive Plum Pudding (vg)**  
steeped fruits & rum sauce

**Forest Fruits "Mess"**  
whipped vanilla oat cream, meringue

**Chocolate Brownie**  
mascarpone cream, chocolate twist

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## Coffee & Chocolates

We will ask you to choose one Starter, Main Course and Dessert for each of your guests three weeks in advance, along with any dietary requirements.

Please note that because we prepare a range of fresh dishes in our kitchens, we can never offer any guarantee that any given item will be completely free of any given allergen. Please do not rely on any information, written or verbal, to the contrary.