

# CHRISTMAS BOTTOMLESS DISCO

£65 per head | Friday & Saturdays

7pm – 9pm

3 Course Meal, 2 Hours of Bottomless Prosecco (Or Mimosa/Cosmopolitan/Passionfruit Collins). Tables cleared at 9pm for dancing but you can stay with us until 4am!

£10pp deposit required to book / payment in full & meal choices no later than 2 weeks prior

### **STARTERS**

Retro Prawn Cocktail (Can be made Gluten Free upon Request) With Oak Smoked Salmon, Spring Onion, Cucumber, Plum Tomato & Granary Bread

Chicken & Roast Thyme Pate
(Can be made Gluten Free on Request)
With Chilli Jam & Warm Homemade Bread

Roasted Root Vegetable Soup (Can be Gluten Free upon request) With Curried Oil, Onion Bhaji & Homemade Bread

# **MAINS**

Black Feathered Turkey Crown
OR
Hereford Sirloin of Beef
(Can be made Gluten Free on Request)

Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Buttered Chestnuts, Yorkshire Pudding & Roast Meat Gravy

# Pan-Fried Fillet of Salmon with Fresh Water Prawns

(Can be made Gluten Free on Request)
Served with Crushed New Potatoes, Buttered
Spinach & a Chardonnay Dill Fish Velouté

## **Traditional Vegan Nut Roast**

With Roast Potatoes, Mash Potatoes, Glazed Carrots & Parsnips, Glazed Winter Sprouts, Buttered Roasted Chestnuts & Vegan Gravy

### **DESSERTS**

Traditional Christmas Pudding With Brandy Cream

### Mu Mu Heavenly Chocolate

Chocolate Brownie Stack with melting middle, Berry Cream & White Chocolate Sauce and served with Honeycomb Shards

### **Banoffee Pie**

Toffee Biscuit Base with Vanilla Cream, Glazed Bananas & Chocolate Toffee Fudge Sauce

Kentish Cheese & Biscuits (Can be made Gluten Free upon Request) With Homemade Chutney