\*\* ALTERNATIVE MENU \*\*

Christmas Carvery 2019

STARTERS
---------------
Chunky Red Lentil (V) (GF) (DF) (VE)
Served with Balmoral Bread Roll (Gluten free/dairy free roll available)

OR

Chicken Liver Pate and Red Onion Chutney ( gluten free without crostini)
Set on Crisp Mixed Leaves and Ciabatta Crostini

OR

Trio of Melon and Prawn Marie Rose (GF)
Served on a bed of mixed Salad

MAIN COURSE BUFFET
---------------------------------
Roast breast of Turkey (GF)
With, Kilted Chipolatas, Oatmeal Stuffing, Pan Jus & Cranberry Sauce (chipolatas and stuffing not gluten free)

Prime Scotch Roast Rib of Beef (GF)
Served with a Pepper Cream Sauce

English Mustard and Honey Glazed Ham (GF)
Baked Ham basted in English Mustard and Heather Honey Glaze

Camembert, Fig and Onion Tart (V)
Set on a red pepper coulis

Rosemary Roast Potatoes (V) (GF) (DF)
Baby Brussel Sprouts with Roast Chestnuts (V) (GF) (DF)
Roasted Carrots (V) (GF) (DF)

DESSERTS
----------------
Traditional Christmas pudding (V)
Rich steamed fruit pudding topped with homemade brandy sauce

OR

Burnt Orange and Dark Chocolate Cheesecake (V)
Garnished with a dark chocolate sauce

OR

Lemon and Passionfruit Tart (V)
Garnished with a Passion fruit Coulis and Chantilly Cream

-----------------------------------------------------------------------------
Freshly Brewed coffee & mini Mince Pie (chocolate mints available)

Alternative main course
Stuffed Peppers (V) (GF) (DF) (VE)
Set on a red pepper coulis

Alternative Dessert
Chocolate and Coconut Tart (V) (GF) (DF) (VE)

(V) Vegetarian
(GF) Gluten Free
(DF) Dairy Free
(VE) Vegan