

# Christmas 2025

## PARTY NIGHT MENU

### Starters

**Devonshire Chicken Liver, Cognac and Rosemary Pate**

accompanied by garnished salad, brioche toast and caramelised red onion chutney

**Assiette of Fresh Melon** Duo of Galia and Cantaloupe melon and a cherry coulis

**Carrot and Coriander Soup** with a crusty roll and butter

### Main Courses

**Hand Carved Roasted Breast of West Country Turkey**

accompanied by pigs in blankets, stuffing and chefs pan gravy

**Slow Cooked Beef Bourguignon** A traditional french classic accompanied by Croquette potatoes and a Yorkshire pudding

**Loin Of Cod** Herb roasted loin of cod napped with a white wine, cheddar and Dijon mustard sauce

**Vegan Festive Wellington** Roasted butternut squash with mushrooms, cranberry sauce and sage and onion seasoning encased in puff pastry and drizzled with a mulled wine and redcurrant jus

*Seasonal vegetables served with all main courses*

### Desserts

**Traditional Christmas Pudding** served with a choice of brandy sauce, pouring cream or ice cream.

**White Chocolate and Raspberry Pannacotta** served with a choice of cream or ice cream

**Lemon Meringue Pie** Served with a choice of pouring cream or ice cream

**Followed by** Tea, Coffee & Chocolate Mints

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

**Vegan & Gluten-free Menus Available**

Pre-orders will be required. Please ask for details.

TLH Carlton Hotel 