

PARTY

TIS THE
SEASON
TO...

MENU



THE
CELTIC
COLLECTION

To Begin

Assortment of Bread Rolls (V,W,B,Se)

Served with butter (V,D)

Starter

Spiced Winter Squash Soup 🍂

Spiced pumpkin seeds, herb oil, paprika puff pastry (V)

Main Course

Roasted Turkey

*Thyme and sage pork sausage wrapped in bacon, apricot
pork stuffing, herb potato, parsnip, carrot,
Brussels sprouts, rich turkey jus (SD)*

Vegetarian

Baked Celeriac, Chickpea,

Lentil and Chestnut Roast 🍂

*Plant-based sausage wrapped in leek, sage and onion
stuffing, herb potato, parsnip and carrot, Brussels sprouts,
plant based herb gravy (V,S)*

Dessert

Spiced Orange and Caramel Delice 🍂

Orange ripple cream, festive berry compote (V,S,SD)

*Please advise us of any food allergies. Whilst every care is taken, we cannot
guarantee that our kitchens are an allergen free environment, nor can we
guarantee the processes used by our ingredient manufacturers.*

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

*Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts,
(H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts*

*Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish,
(L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds,
(S) Soya, (SD) Sulphur dioxide*

Lifestyle: 🍂 Plant-based, (V) Vegetarian