



Wig & Mitre[®]™



Christmas Party Group Menu

This menu is available from Thursday 1st November 2018 until Wednesday 23rd January 2019

Starters

Roast Plum Tomato, Red Pepper & Smoked Paprika Soup with Herb Oil **G** **Vegan**

Twice Baked Cheese Soufflé with Goats Cheese & Spinach **G** **V**

Crayfish & Prawn Cocktail with Marie Rose, Cucumber & Lemon **G**

Chicken Liver Parfait with Fruit Chutney & Toasted Rye Bread

Mains

Turkey Wellington with Sage & Onion Stuffing, Parma Ham, Rosemary & Garlic Roasted New Potatoes & Sherry Cream Sauce

Sweet Potato & Red Lentil Dhal with Spring Onion & Coriander Rice & Onion Bhaji **G** **Vegan**

Grilled Seabass with Bubble & Squeak, Pickled Carrots & Juniper Butter Sauce **G**

Slow Cooked Blade of Beef with Butter Mash & Bourguignon Sauce

ALL SERVED WITH BUTTERED VEGETABLES

Puddings

Warm Double Chocolate & Fudge Sponge with Salt Caramel Ice Cream **V**

Bramley Apple, Cinnamon & Sultana Strudel with Vanilla Custard **V** (Vegan Custard Available)

Caramel & Pecan Crème Brûlée with Shortbread **G** **V**

Steamed Christmas Pudding with Brandy Custard

Cheeses

English and European Cheeses with Biscuits, Celery, Grapes & Chutney

3 Courses £27.50 4 Courses £32.50

V suitable for Vegetarians **G** Gluten-free

Allergens

Some of our dishes contain nuts and flour. We care for your well-being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.