



# Wig & Mitre<sup>®</sup>™

## Christmas Party Group Menu

This menu is available from Friday 1<sup>st</sup> November 2019 until Wednesday 22<sup>nd</sup> January 2020



### Bread & Butter

#### Starters

*Indian Spiced Parsnip Soup* **G VE**

*Twice Baked Cheese Soufflé with Caramelised Baby Onions & Stilton* **G V**

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

*Chicken Liver, Smoked Bacon & Port Pate with Wig & Mitre Chutney & Ciabatta Melba Toast*

*Hummus with Warm Pitta Bread & Marinated Olive Salad* **VE**

#### Mains

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

*Grilled Seabass with Mussels, Garlic, Parsley, White Wine Velouté & Baked Gnocchi*

*Braised Blade of Beef with Horseradish & Tarragon Mash, Roast Onions & Red Wine Jus* **G**

*Moroccan Spiced Sweet Potato, Chickpea & Tomato Tagine with Almond & Apricot Cous Cous* **VE**

*6oz Fillet Steak with Skinny Fries, Tomato, Peas & Peppercorn Sauce (£10 Supplement)* **G**  
(served medium rare unless otherwise stated)

**ALL SERVED WITH BUTTERED VEGETABLES**

#### Puddings

*White Chocolate Mocha Crème Brûlée with Amaretti Biscuits* **V**

*Carrot & Ginger Cake with Caramelised Orange Sauce* **G VE**

*Baileys & Golden Sultana Bread & Butter Pudding with Vanilla Custard* **V**

*Steamed Christmas Pudding with Brandy Custard*

#### Cheeses

*English and European Cheeses with Biscuits, Walnuts, Grapes & Wig & Mitre Chutney*

**3 Courses £29.50      4 Courses £34.95**

**V** suitable for Vegetarians **G** Gluten-free **VE** Suitable for Vegans

#### 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.