



*A
Winter's
Tale*

CHRISTMAS MENU 2019

STARTERS

MATURE CHEDDAR, CARAMELISED ONION AND CHIVE TART
served with rocket, beer onion chutney

MAINS

ROAST NORFOLK BRONZE TURKEY, PORK AND SAGE STUFFING
served with dauphinoise potato, anise carrot puree, maple glazed parsnip,
roasted sprouts, red cabbage, thyme jus

VEGETARIAN

ROASTED BUTTERNUT SQUASH, RED ONION CONFIT AND MIXED NUT EN CROUTE
served with dauphinoise potato, anise carrot puree, maple glazed parsnip,
roasted sprouts, red cabbage, herb infused jus

DESSERT

CHOCOLATE AND HAZELNUT TART
served with spiced winter berries, crème fraiche sorbet, hazelnut crumb

Dietary alternatives for each course are available that are gluten free, vegan, dairy free and nut free.

We understand that food allergies can present a serious concern for some of our customers.

If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.



PRESTIGE
VENUES & EVENTS

sodexo

AMERICAN
EXPRESS
COMMUNITY
STADIUM