

Christmas

2024

GLUTEN FREE PARTY NIGHT MENU



STARTERS

Cream of Leek and Potato Soup

with a crusty roll and butter

Classic Prawn Cocktail

Juicy prawns in a marie rose sauce sat on a chiffonade of mixed leaves garnished with cucumber, tomato and a wedge of lemon.

MAIN COURSES

Hand Carved Local Turkey Breast accompanied with pigs in blankets, roast potatoes and Chefs pan gravy served with seasonal vegetables

Seasoned Hake Fillet Roasted fillet of hake sat on a bed of samphire and spinach, drizzled with a lemon and caper butter emulsion accompanied by roast potatoes and seasonal vegetables

Beef and Pepper Stroganoff Tender diced beef and peppers in a cream sauce resting on a bed of herbed mashed potatoes and accompanied by chefs selection of vegetables

Vegan Hotpot

A selection of vegetables in a herb demi glace topped with sliced potatoes and finished with a sage and red wine gravy

DESSERTS

Traditional Christmas Pudding

Served with a choice of brandy sauce, pouring cream or ice cream

Strawberry Cheesecake

Served with a choice of cream or ice cream

A Medley of Ice-Cream Vanilla, strawberry and chocolate

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 us know if you have any allergies or intolerances.

Vegan Menu Available

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

TLH Carlton Hotel 