

# Christmas

2024

## PARTY NIGHT MENU



### STARTERS

**Cream of Leek and Potato Soup** with a crusty roll and butter

**Ham and Dijon Mustard Rilette** Course ham and dijon mustard pate accompanied by crusty bread and caramelised onion chutney

**Classic Prawn Cocktail** Prawns in a marie rose sauce and mixed leaves garnished with cucumber, tomato and a wedge of lemon

### MAIN COURSES

**Hand Carved Local Turkey Breast** accompanied by pigs in blankets, roast potatoes, stuffing and chefs pan gravy

**Beef and Pepper Stroganoff** Tender diced beef and peppers in a cream sauce resting on a bed of herb mashed potatoes

**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

**Vegetable Hotpot** A selection of vegetables in a herb demi glace topped with sliced potatoes and finished with a sage gravy served with roast potatoes

*All mains served with seasonal vegetables*

### DESSERTS

**Traditional Christmas Pudding** served with a choice of brandy sauce, pouring cream or ice cream

**Strawberry and Clotted Cream 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 let a member of the team know if you have any allergies or intolerances.

**Vegan & Gluten-free Menus Available**

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

TLH Carlton Hotel 