



## THE KERRY SUITE

### 2022 CHRISTMAS PARTY NIGHT MENU

#### Starters

Chicken Liver Parfait, Date Chutney, Baby Gherkins, Toasted Sourdough (D, EG, G, SL)

Breaded Camembert, Caramelised Red Onion Jam, Garlic Ciabatta (D, EG, G, SL, V)

Spiced Parsnip Soup, Chickpea & Onion Bhajis, Curry Oil (VG)

Cornish Crab Cake, Sweet Chilli Sauce, Crispy Seaweed (EG, G, SF)

#### Main Courses

Roast Breast of Turkey, Braised Leg, Cranberry & Chestnut Stuffing, Roast Potatoes, Carrots & Parsnips, Brussel Sprouts, Pig in Blanket, Gravy (G, N, SL)

Braised Shin of Beef, Green Beans wrapped in Parma Ham, Dauphinoise Potatoes, Red Wine Sauce (D, SL)

Vegetable Nut Roast Wellington, Roasted Potatoes, Carrots & Parsnips, Brussel Sprouts, Madeira Sauce (G, N, VG)

Pan-fried Sea Bream, Roasted Root Vegetables, Wilted Spinach, Herb Butter Sauce (D, F)

#### Desserts

Traditional Christmas Pudding, Brandy Custard (D, EG, G, SL, V)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

White Chocolate Profiteroles, Malted Orange Cream (D, EG, G, V)

Local Cheeseboard, Quince, Chutney, Walnuts, Crackers (D, G, N, SL, V)

Coffee & Mince Pies (G, SL, V)

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Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS  
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS  
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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