



CHRISTMAS PARTY MENU

Served from 5th – 23rd December

Starters

Bloody Mary Seafood Salad with fresh lemon & buttered bread (*gfo*)

Celeriac, Hassle Nut & Truffle Soup with crusty baked bread (*gfo, v, vg*)

Pheasant Hash, Fried Egg, Crispy Leeks pomegranate & cranberry dressing (*gf, df*)

Turkey & Ham Hock Terrine pickled wild mushrooms, tarragon mayo & honey mustard dressing (*gf*)

Mains

Roast Free Range Turkey Roulade roast potatoes, sage & sausage stuffing, pigs in blankets, sprouts with chestnuts and bacon bits, honey roast parsnips and carrot, braised red cabbage, Christmas gravy & cranberry sauce (*gf*)

Braised Beef Short Ribs red wine sauce, creamy mash potatoes and green beans

Prawn, Crayfish, Lemon & Pea Rissotto (*gf*)

Beetroot Wellington potato terrine, seasonal veg and vegan gravy (*v, vg, df*)

Desserts

Terrys Orange Chocolate Mousse with whipped cream (*gf*)

Christmas Pudding with brandy anglaise (*gfo*)

Christmas Crumble apple, cranberry & cinnamon with custard or vanilla ice cream (*v*)

Lemon Spiced Poached Pear, whipped vegan cream, ginger crumb (*v, vgo, gfo*)

Includes Crackers, Coffee and Mince pies

2 course £27, 3 course £32

Cheeseboard – Additional £9

A selection of cheese, grapes, celery & crackers

Add a glass of port for £3

A non-returnable 50% deposit required when booking. Please submit your menu choices via email 4 days before your booking date. bookings@marinersfreehouse.co.uk

GF – Gluten free, **V** – Vegetarian, **Vg** – Vegan, **O** - Option

Allergy & Intolerance information is available on request. Please advise us if you have any food allergies and intolerances before you order. Some dishes can be modified to gluten free or vegans. We will do our best to accommodate you. We are NOT a nut free kitchen.