



# *The Gather Inn*

## 2 / 3 COURSE CHRISTMAS PARTY MENU

2 Courses £28    3 Courses £33

### Starters

Spiced roasted Parsnip soup with parsnip crisps and bread (V) (VG) (GFO)

Smoked Salmon pate with horseradish, dill & lemon served with warm bread

Creamy cheese croquettes encased in golden panko breadcrumbs with cranberry dip (V)

Duck liver & pork terrine laced with fine French orange & cognac liqueur served with toasted bread

### Mains

Traditional Turkey roast dinner (GF)

Served with garlic & rosemary roast potatoes, honey glazed parsnips & carrots, braised red cabbage, garlic buttered sautéed sprouts and a rich gravy made with turkey drippings

Baked Salmon fillet in a creamy lemon & dill sauce (GF)

Served with crushed new potatoes & buttered green beans

Beetroot & butternut squash puff pastry lattice (VG)

Served with garlic and rosemary roast potatoes, braised red cabbage, maple glazed carrots & parsnips, garlic sprouts and a rich vegan gravy

### Desserts

Traditional Christmas pudding with brandy cream

Pistachio, white chocolate & raspberry roulade (V) (GF)

Meringue roulade filled with whipped pistachio cream, raspberry sauce, white chocolate and topped with chopped pistachio

Golden nugget honeycomb cheesecake (V)

Raspberry & Champagne sorbet (VG) (GF) (DF)

To Finish why not indulge in a mini mince pie with a coffee or decaff coffee for £5

GF - Gluten Free DF - Dairy Free GFO - Gluten Free Option

Available by pre-order only

A £10 per head deposit is required at the time of booking and a booking form will need to be completed at least 2 weeks prior to your event.

Please advise of any allergens/dietary requirements on the booking form.

We can cater to a minimum of 4 people and a maximum of 45 people.

Menu available from 17th November to 20th December

(excluding Sundays)