



# IT'S PARTY TIME!

## STARTERS

**Roast Butternut Squash Soup** *(v, vea, gfa)*  
Crisp Leek | Sage

**Fine Chicken Liver Parfait** *(gfa)*  
Sticky Plum Chutney | Herb Crouton



## MAIN COURSES

**Ballotine of Turkey** *(gfa)*  
Apricot & Sage Stuffing | Chipolata | Rosemary Roast Potato  
Rich Turkey Jus

**Slow Braised Featherblade of Beef** *(gfa)*  
Sauce Bourguignon | Red Wine | Pancetta  
Button Mushroom | Roast Onion

**Sweet Potato, Chestnut & Thyme Strudel** *(v, vea)*  
Potato Gratin | Sautéed Savoy Cabbage | Roast Cherry Tomato



## DESSERTS

**Dark Chocolate Torte** *(gfa, v)*  
Honeycomb | Cointreau Syrup | Clotted Cream

**White Chocolate Cheesecake**  
Berry Coulis | Vanilla Cream



Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.  
(V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available,  
(GF) gluten free, (GFA) gluten free available

— THE —  
**REDHURST**

HOTEL • RESTAURANT • BAR



— FESTIVE PARTY NIGHT —