

Let it **SNOW** PARTY NIGHT

3 COURSE MENU

Starter

SPICED WINTER VEGETABLE SOUP (VG, GF)

Main Course

TRADITIONAL ROASTED TURKEY BREAST

Sage & onion stuffing, pigs in a blanket, turkey jus served with roasted potatoes, Brussel sprouts, glazed carrots & parsnips

Gluten Free Option Available

OR

PARSNIP AND CRANBERRY CRUSTLESS TART (VG, GF)

Served with roasted potatoes, Brussel sprouts, glazed carrots & parsnips

Dessert

FESTIVE CHOCOLATE ORANGE TART (VG, GF)

V = Vegetarian

VG = Vegan

GF = Non Gluten Containing Ingredients

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team and we will be more than happy to try and accommodate. Food items are subject to change at short notice due to National Supply issues out of Village Hotels' control.

VILLAGE
HOTEL CLUB

New Year's **EVE**

PUB & GRILL **2/3 COURSE MENU**

Starter

CELERIAC, APPLE & TRUFFLE VELOUTE

Toasted hazelnut

Vegan & Gluten Free Option Available

Main Course

STUFFED CORN-FED CHICKEN BREAST

Cock-a-leekie filled chicken breast, truffle gratin potato, spinach puree, mushroom compote, glazed carrots, Madeira sauce

BUTTERNUT SQUASH, SPINACH & FETA PITHIVIER (VG)

roasted squash, chestnuts, cranberry, spinach & feta cheese
truffle gratin potato, spinach puree, mushroom compote,
glazed carrots, Madeira sauce

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