

Christmas at The Fauconberg

Christmas Party menu for groups of over 6 this holiday season
SET MENU: 1 COURSE £20.00 | 2 COURSES £27.50 | 3 COURSES £32.50

V - Vegetarian | VE - Vegan | VEO - Vegan Option | GF - Gluten Free |
GFO - Gluten Free Option | DFO - Dairy Free Option | N - May contain Nuts

• **Lightly Curried Parsnip Soup**, served with a Crusty Bread Roll – V VEO GFO DFO

Crispy Breaded Brie with Dressed Salad and Cranberry Sauce – V N

Chicken Liver Parfait accompanied by Homemade Apple Chutney and Toasted Garlic Ciabatta – GF

Oak Roasted Salmon and Prawn Cocktail, Olive Oil and Lemon Mayonnaise & Granary Bread and Butter - GFO

Mains

Traditional Roasted Turkey Crown, served with Sausage and Sage Stuffing, Pigs in Blankets, Yorkshire Pudding, Roast Potatoes, and Mash – GFO DFO

Twice Baked Cheese Souffle on a bed of Roasted Red Pepper and Tomato Sauce – V VEO

Beef Bourguignon; slow braised Yorkshire Beef in Red Wine, Thyme, Baby Onions Mushrooms, Carrots and Smoked Bacon served with a Mustard and Herb Suet Dumpling and Creamy Mashed Potatoes – GFO DFO

Pan Roasted Fillet of Salmon served with Parsley Mash in a Tarragon Cream Sauce –GFO

All served with Winter Season Vegetables

Desserts

Christmas Pudding served with Brandy Cream Sauce – GFO V

Baked Vanilla Cheesecake, served with a Mulled Spiced Fruit Compote – V

Rich Chocolate Brownie with a Chocolate Orange Sauce, Chocolate Crumbs and Vanilla ice Cream – GF V

Assortment of Cheese and Biscuits

Finish the night with coffee and mince pie - £3.50