

**January 2026**

**Party Night Menu**

**Caramelised Red Onion, Brie and Cranberry Tart (VEG)**

Balsamic dressed rocket leaf salad

**Free Range Breast of Chicken (GF\*)**

Grattan potatoes, roast carrots and parsnips, green beans and a red wine sauce

**Belgian Chocolate and Clementine Tart (VEG) (GF)**

Brandy and fruit ice cream and finished with shimmer gold Chocolate Nibs

**Vegan Menu**

**Butternut Squash & Caramelized Onion Red Onion Tart**

In beetroot shortcrust pastry topped with a quinoa and seed crumb

**Moroccan Style Vegan Roast**

Harissa chickpeas, mixed peppers and sweet potato with a lightly spiced tomato sauce

**Belgian Chocolate & Clementine Tart**

Sorbet and shimmering gold Chocolate Nibs

*Please note this menu is subject to change due to supplier stock availability.*

*Please contact us for specific dietary requirements.*

*Any vegan or special dietary dishes must be pre-ordered.*