

# BAND NIGHTS

## STARTERS

### **Roasted cherry tomato soup**

basil oil (ve)(gf\*)

### **Traditional prawn cocktail with Marie-rose sauce**

lemon, cherry tomatoes and buttered brown bloomer bread (gf\*)

### **Beetroot carpaccio**

candied walnuts, crumbled goats' cheese, merlot dressing,  
micro parsley (v)(gf)

### **Chicken liver pate**

Cumberland sauce, toasted ciabatta, rocket leaves (gf\*)

## MAINS

### **Traditional roast turkey**

with sage & onion stuffing, pigs in blankets with a pan gravy served  
with seasonal vegetables and roast potatoes (gf\*)

### **Seared seabass fillet**

boiled new potatoes, green beans, lemon & caper dressing (gf)

### **Pan seared pork tenderloin**

with wholegrain mustard cream (gf)

### **Stuffed beef tomato**

with quinoa and a pesto dressing (ve)(gf)

## DESSERTS

### **Christmas pudding**

with brandy sauce (v) (gluten free option available)

### **Salted caramel cheesecake**

chocolate sauce (v)

### **Belgian chocolate truffle**

raspberry coulis (ve)(gf)

### **Selection of ice creams or sorbets (v)**

(v) – vegetarian

(gf) – gluten free

(gf\*) – gluten free modifiable