CHRISTMAS PARTY MENU

2 courses - £49.00 per person | 3 courses - £65.00 per person

For enquiries or to book your event or accommodation, please contact:
T: +44 (0) 207 935 5599 E: sales@mandeville.co.uk

*Vegetarian, Vegan options and other dietary requirements available on request. Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

STARTER

Grilled scallops
With cauliflower purée, chilli chorizo and pea compôte (GF, DF)

Chicken, duck liver and orange parfait
With caramelised red onion relish and toasted brioche

Smoked salmon and beetroot tartare
Lemon crème fraîche and ceviche of cucumber (GF)

Parsnip rösti with velvet feta
With harissa and caramelised red onion (GF)

Roasted celeriac soup
With toasted almonds (GF)

MAIN COURSE

Roast Norfolk turkey
Steamed sprouts, carrots, roast potatoes, Yorkshire pudding, sage and onion stuffing, pigs in blankets, cranberry sauce, turkey gravy

Grilled ribeye steak (GF)
Roast peppers, vine tomato, red onion, wild mushrooms, fondant potato and red wine sauce

Baked stone bass (GF, DF)
Ratatouille vegetables, sundried tomato pesto, mango and pineapple salsa

Sweet potato, mushroom and polenta stack (VG)
Wilted spinach and blue cheese dressing (Vegan option available)

Supplements £6.50
Grilled asparagus | Sautéed spinach | Tenderstem broccoli | Jersey royal new potatoes | Rocket and parmesan salad

DESSERT

Christmas pudding
Brandy custard, plum jam and redcurrants

Toffee crunch pie
With Belgian chocolate sauce

Baked Christmas fruit cheesecake
With spiced clotted cream

Apple and blackberry crumble (VG)
Raspberry sorbet

Selection of artisan British cheeses
Figs, pear chutney and crackers