



York House

HOTEL



## FESTIVE PARTY MENU 2021

### ROASTED TOMATO SOUP PB | GF

basil rapeseed oil

### SMOOTH CHICKEN LIVER & BRANDY PÂTÉ

melba toast, onion marmalade

### CLASSIC PRAWN COCKTAIL

buttered malted brown bread



### ROAST BRITISH TURKEY WITH ALL THE TRIMMINGS GF

roast potatoes, honey roast parsnips, chestnut and cranberry stuffing, pan gravy

### BUTTERNUT SQUASH, SPINACH & CHESTNUT WELLINGTON V

crushed new potatoes, green beans, brighton blue cheese sauce

### WILLOW LODGE FARM GAMMON STEAK GF

roast potatoes, honey roast parsnips, grain mustard sauce

### BAKED SEA BREAM GF

crushed new potatoes, green beans, saffron cream

*All main courses are served with a selection of traditional Winter vegetables from Watts Farm in Kent*



### CHRISTMAS PUDDING V

brandy sauce

### SPICED RED WINE POACHED PEAR PB | GF

taywell pear and ginger sorbet

### BELGIUM CHOCOLATE CHEESECAKE V

winter fruit compote



### ORGANIC COFFEE & MINCE PIES

PLANT BASED MAIN COURSE OPTION AVAILABLE UPON REQUEST

V = VEGETARIAN | PB = VEGAN / PLANT BASED | GF = GLUTEN FREE

A discretionary 10% gratuity will be added to your bill which is paid directly to our staff.  
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.