## **MENU ALLERGEN GUIDE**

MENU DATE: FESTIVE 2024

**IF YOU HAVE AN ALLERGY** please inform our team before ordering, or preordering; so that we can take additional reasonable steps to minimise the risk of allergen cross-contamination. **However we cannot guarantee any item** is allergen-free.

This allergen guide, details all of the 14 key allergens that are present in the ingredients of each dish. However as our food is mainly homemade in our multi use kitchen (which handles all of the 14 key allergens), and suppliers of prepared foods vary, all food may contain traces of any of the 14 key allergens.

Some dishes may be adapted to remove the allergen containing ingredient (e.g. we have gluten free bread that can be swapped for normal bread) please ask our team, however adapted dishes still may contain traces of any of the 14 key allergens.

Red indicates presence of an allergen in a dish

	MENU SUB SECTION	Aditional ALLERGEN Notes	Celery	Gluten	Crustaceans	Fish	Eggs	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphites
FESTIVE CELEBRATION MENU																
HOMEMADE CHICKEN + BRANDY + BACON PATE + TOAST + CHUTNEY	STARTER	Can be gluten free with GF bread														
PRAWN + SMOKED HADDOCK FISHCAKE + MUSTARD CREAMED LEEKS	STARTER															
HALF BAKED CAMEMBERT + FOCACCIA + RELISH	STARTER	Can be gluten free with GF bread														
SPICED LENTIL + COCONUT SOUP + CRUSTY BREAD (V)	STARTER	Can be gluten free with GF bread														
CRISPY PORK BELLY + BLACK PUDDING + CELERIAC REMOULADE	STARTER		1													
HOME ROAST TURKEY + GAMMON HAM + ALL THE TRIMMINGS	MAIN	Can be made GF	+				+									
PAN FRIED SEABASS + CURRIED SEAFOOD VELOUTÉ + CRUSHED NEW POTATOES + SAMPHIRE + PARSLEY OIL	MAIN															
FESTIVE DOUBLE STACK BEEF BURGER + BRIE/BACON/CRANBERRY + FRIES	MAIN															
SLOW BRAISED PIGS CHEEKS + ONION/ALE SAUCE + CRUSHED NEW POTATOES + APPLE SAUCE + VEGETABLES	MAIN															
MUSHROOM + SAGE NUT LOAF + ROAST POTATOES + VEGETABLES + MUSHROOM GRAVY (VE)	MAIN															
GARLIC + THYME HALF ROAST CHICKEN + DRESSED SALAD + FRIES	MAIN															
TRADITIONAL CHRISTMAS PUDDING + BRANDY SAUCE (V)	DESSERT															
TOFFEE CRÈME BRULEE + POPCORN (V)	DESSERT															
GINGER BISCUIT VANILLA CHEESECAKE + BLUEBERRY COULIS (V)	DESSERT															
POACHED PEAR + MANGO SORBET + RASPBERRY SAUCE (V)	DESSERT															
CHOCOLATE BROWNIE SUNDAE + ICE CREAM + CHANTILLY (V)	DESSERT															
CHRISTMAS EVE BREAKFAST MENU																
BUFFET ITEMS	BREAKFAST	Please advise on booking														
FULL ENGLISH BREAKFAST	BREAKFAST	Can be made GF														
SMASHED AVOCADO ON SOURDOUGH TOAST + POACHED EGG	BREAKFAST	Can be made GF														
AMERICAN STYLE PANCAKES + BACON + MAPLE SYRUP	BREAKFAST															
VEGETARIAN BREAKFAST	BREAKFAST	Can be made GF														
KID'S BREAKFAST	BREAKFAST	can be GF														
KID'S PANCAKES	BREAKFAST															

CHRISTMAS DAY									
CRAYFISH + CRAB BRIOCHE BITES	CANAPES								
SPICY BEAN LOLLYPOP	CANAPES								
SCALLOPS MORNAY + BACON BREADCRUMB TOP	STARTER								
ROASTED HARISSA CAULIFLOWER BITES + CORIANDER HUMMUS	STARTER								
DUCK RILLETTES + PLUM CHUTNEY + TOASTED SOUR DOUGH + CORNICHONS	STARTER	can be GF							
CRISPY PIGS CHEEK + CELERIAC/WHOLEGRAIN MUSTARD + APPLE SLAW	STARTER								
THE THROCKMORTON TRIO OF ROAST TURKEY + BEEF + HAM + ALL THE TRIMMINGS	MAIN	Can be made GF							
HOME ROAST TURKEY BREAST + ALL THE TRIMMINGS	MAIN	can be GF							
HERB CRUSTED BAKED COD + LOBSTER SAUCE	MAIN								
SLOW BRAISED LAMB SHANK + PORT/ROSEMARY JUS	MAIN								
BACON WRAPPED PHEASANT BREAST + ONION/CIDER SAUCE + PUMPKIN PUREE + STUFFING CROQUETTE	MAIN								
SQUASH + SAGE NUT LOAF + COURGETTE FRITTER + MUSHROOM GRAVY	MAIN								
TRADITIONAL CHRISTMAS PUDDING + BRANDY SAUCE	DESSERT								
HOMEMADE LEMON POSSET + CITRUS SHORTBREAD + FRESH RASPBERRIES	DESSERT								
LUXURY DARK CHOCOLATE ORANGE TORTE + VANILLA POD ICE CREAM	DESSERT								
GRENADINE POACHED PEAR + MANGO SORBET	DESSERT								