

1891

BWYTY
RESTAURANT

Christmas PARTY MENU

Starters

HOMEMADE PARSNIP AND APPLE SOUP SERVED WITH A BREAD ROLL &
BUTTER

SMOKED MACKEREL PATE SERVED WITH PICKLED BEETROOT, HORSERADISH
CRÈME FRAICHE AND HERB CROSTINI

BUBBLE & SQUEAK SERVED ON A BLACK PUDDING CRUMB, WITH BLACK
PUDDING AND A POACHED EGG WITH MUSTARD SAUCE

STUFFED PORTABELLA MUSHROOM WITH CHARRED LEEKS AND SMOKED
CHEESE VG

Main

BRAISED LAMB SHANK SERVED WITH CRUSHED PEAS, CHEESE & ONION MASH
WITH MINT GRAVY

LUXURY CASHEW, ALMOND, BROWN RICE AND CRANBERRY NUT ROAST
SERVED WITH ROAST POTATOES AND CHEF'S RICH VEGAN GRAVY

TURKEY WITH ROAST POTATOES, PIGS IN BLANKET, STUFFING AND CHEF'S
TURKEY GRAVY

SALMON SERVED ON CHIVE MASH WITH A SEAFOOD BISQUE

ALL SERVED WITH ROASTED ROOT VEGETABLES & SPROUT GRATIN

Sweets

HOMEMADE 1891 TRIFLE

CHRISTMAS PUDDING WITH BRANDY CREAM

CHOCOLATE & HAZELNUT ROULADE

SORBET SELECTION

Chocolates / Mints