

6:30pm 7:30pm 7:30pm 9/9:30pm 12:00am 12:15am

Arrival Dinner Live Disco Finish Carriages

Music

Email valme.gomez@theastbury.com
For any dietary requirements or to book.

£10 pp is required to secure booking. The full amount and pre-order from all your guests 15 days before your party.

The Menu

Prosecco on arrival

## STARTERS

Gin Cured Salmon (GF\*/DF\*)
Served with Baby leaves, Lemon Vinaigrette & Melba Toast

Ham Hock Terrine (GF\*/DF\*)
Served with Mini Pickles & Toasted Sourdough

Pear, Blue Cheese & Walnuts (V) (GF\*/DF\*)
Served with Rocket, Herb Croutons & Vinaigrette

## MAINS

Roasted Shropshire Turkey (GF\*/DF\*)
Sage & Onion Stuffing, Pigs in Blankets Roasted in Honey,
Thyme Roasted Potatoes, Seasonal Vegetables & Gravy

Porchetta (GF\*/DF\*)
Roasted Pork Stuffed with Italian Herbs & Crispy Crackling,
Thyme Roasted Potatoes, Seasonal Vegetables & Gravy

Roasted Butternut Squash Wellington (V)
Thyme Roasted Potatoes & Ratatouille

## **DESSERTS**

Traditional Christmas Pudding (GF\*/DF\*)
Brandy Sauce, Red Currants

Chocolate Fudge Cake Vanilla Ice Cream & Chocolate Sauce

Cherry Bakewell (GF\*)
Candied Cherries & Chantilly Cream

Mince Pies (GF\*/DF\*)

All allergen information is available on request. (V) Vegetarian. Vegan menu is available on request. (GF) Gulten Free (DF) Dairy Free