

HLC TAI CHI XMAS PARTY
JUG & BOTTLE
FRIDAY 13th DECEMBER 7.00 for 7.30 pm

STARTERS

Dough Balls (V)

Made with our own fresh dough and served with a garlic dip

- *Add Pulled pork mixed with sweet cranberry and tangy BBQ sauces +£1.00*

Festive Chicken Wings*

Chicken wings tossed in cranberry and orange and served with a cranberry and orange dip

Tomato Soup (VE)

Served with multigrain Farmhouse bread and sunflower spread

Beer-battered Salt & Pepper Mushrooms* (V)

Served with a BBQ and cranberry dip

Classic Prawn Cocktail

North Atlantic prawns, iceberg lettuce and seafood sauce, with multigrain Farmhouse bread, Lurpak® portion and lemon wedge

MAINS

Festive Carvery

Your choice of freshly carved roasts from the carvery with hand rolled pigs in blankets. Then help yourself to vegetables, potatoes, gravy and sauces

Margherita Pizza (V)

A simple tomato sauce base topped with mozzarella (A vegan serve is also available (VE))

- Add stuffed crust +£2.00

Festive Pizza

Pieces of pulled pork, hand rolled pigs in blankets and dollops of cranberry sauce

- Add stuffed crust +£2.00

Leek Fondue Bake (V)

Leeks and sprouts in a cheesy sauce and souffle style case and dressed with pea shoots

Chicken Gift Stack

Two Southern fried chicken breasts drizzled with cranberry sauce and crowned with a Mozzarella & Camembert cheese bite and a hand rolled pig in blanket. Served with chips

Ratatouille Tart (VE)

A fluted pastry case containing roasted red and yellow peppers, aubergine and courgette in a Passata, garlic and Oregano sauce. Decorated with pine nuts and pea shoots.

DESSERTS

Christmas Pudding* (V)

Made with a hint of mixed spices, this rum infused pudding is garnished with mint and served with rich brandy sauce or custard.

Vanilla & Berry Chouxnut (V)

An iced chouxnut with a creamy custard filling, topped with a scoop of vanilla ice cream then drizzled with strawberry sauce and garnished with fresh strawberry.

Home-baked Sticky Toffee Pudding (V)

An individual home baked sticky toffee pudding drizzled with toffee sauce and served with your choice of piping hot custard or ice cream.

Bramley Apple Pie (V)

Bramley apple chunks in a shortcrust pastry case with a hint of cinnamon. Served with custard.

A vegan serve is also available (VE).

Festive Chocolate Fudge Cake (V)

Drizzled with salted caramel sauce then sprinkled with gold dust and served with fluffy cream.

Gingerbread Salted Caramel Profiteroles (V)

Salted caramel flavoured profiteroles drizzled with gingerbread salted caramel sauce and finished with fluffy cream and mini chocolate baubles.

**3 Courses
From
£16.99**