



Leigh Park
Country House Hotel
& Vineyard

Christmas Party Menu

To Begin

Soup (v/ve/df/gfo)

Cauliflower and chestnut with crusty roll

Goats Cheese Tart (v/gf)

Beetroot, goats cheese, candid walnuts and blossom honey
with dressed baby leaves

Smoked Salmon Roulade (gf)

Oak smoked salmon, cream cheese, avocado,
sesame seeds with dressed wild rocket

Chicken Liver Terrine (gfo)

Coarse chicken liver terrine, pancetta and thyme
with dressed frisée, cornichons and toasted sourdough



Main Course

Roast Turkey (gf)

Pigs in blankets, goose fat potatoes, honey and mustard parsnips,
seasonal vegetables and gravy

Hake Fillet (gf)

Pan roasted fillet of hake, tender stem broccoli, sautéed new potatoes
with saffron and mussel sauce

Filo Parcel (v/ve)

Homemade cheese and leek parcel, ratatouille
and sautéed new potatoes

Roast Venison (gf/df)

Roast haunch of venison, goose fat potatoes, seasonal vegetables
with rosemary and port gravy



Desserts

Christmas Pudding (v/gf)

Brandy crème anglaise

Poached Pear (v/gfo)

Cinnamon and vanilla reduction, nut crumble with chantilly cream

Mango and Passion Fruit Tart (v/ve/gf)

Macerated mango and rum

All dishes are subject to change due to availability

£45.00 per person

To Book Call: 01225 864885 or Email: info@leighparkhotel.co.uk

v= vegetarian | ve= vegan | gf= gluten free | gfo= gluten free option | df= dairy free | dfo= dairy free option

Allergens: We can cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.