

# Sparkling Christmas Party Nights *at Keele Hall*



## **Hoi Sin Duck Bon Bon (DF) (GF)**

*Spiced plum sauce, kumquat gel, mooli, pea shoot and micro coriander salad*

## **Chicken, Apricot, and Prosciutto Terrine (DF) (GF\*)**

*Pickled girolle mushrooms, pear gel, toasted focaccia wafer, red amaranth*

## **Smoked Trout and Shrimp (DF\*) (GF\*)**

*Baby gem, shaved celery, lemon and horseradish dressing, dill oil, crispy caperberries, beetroot and spelt wafer*

## **Roasted Root Vegetable Soup (V) (VE) (DF) (GF\*)**

*Crispy sage, nigella seed sourdough croutons*

## **Char-grilled Baby Aubergine (V) (VE) (DF) (GF\*)**

*Baba ghanoush, bitter endive, ras el Hanout pitta bread shard, micro coriander, olive oil*  
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## **Treacle Cured Canon of Beef (DF\*) (GF\*)**

*Shin of beef filled Yorkshire pudding, dauphinoise potato, braised hispi cabbage, roasted tomatoes, marinated roscoff onion, pink and black peppercorn sauce*

## **Roast Turkey (DF\*) (GF\*)**

*Duck fat roast potatoes, orange glazed carrots, parsnips, sprouts, pig in blanket, cranberry stuffing, traditional turkey gravy*

## **Hot Smoked Cured Belly Pork (DF\*) (GF\*)**

*Rosmary potato pave, red cabbage and apple puree, charred fennel, baby leek, black pudding, chorizo and mustard crumb, sweet cider jus*

## **Pan Fried Seabass (DF\*) (GF\*)**

*Anna potato, cauliflower mousse, ratatouille herbed vegetables, lemon sauce, basil oil*

## **Beet Wellington (V) (VE) (DF) (GF\*)**

*Beetroot gel, sauteed chantenay carrots, crisp leeks, truffled chive pomme puree, red wine jus*  
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## **Festive Spiced Sticky Toffee Pudding (V) (VE\*) (DF\*) (GF\*)**

*Butterscotch sauce, vanilla ice cream*

## **Bavarian Dark Chocolate and Brandy Cheesecake (V) (VE\*) (DF\*) (GF\*)**

*Cherry mousse, kirsch and cherry compote, dark chocolate*

## **Fresh Cream Profiteroles (V)**

*Chocolate and clementine sauce, freeze dried orange, pistachio and popping candy crumb*

## **Mulled Winter Berry Pudding (V) (VE\*) (DF\*) (GF\*)**

*Vanilla clotted cream, mulled wine syrup, micro mint, redcurrants*

## **Staffordshire Cheese Plate (V) (GF\*)**

*Quince chutney, celery and grapes, savoury biscuits*  
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## **Freshly Brewed Coffee or Tea with Petit Fours (V) and Mince Pies (V)**

*(served from a point in the room)*

**For Allergens/Intolerances & Special Dietary Requirements,  
see point 11 in our Terms & Conditions**