

CHRISTMAS PARTY NIGHTS MENU

STARTERS

Roasted parsnip and cumin soup **(VE) (GF) (12)**

served with warm bread roll (6-wheat) and butter (7)
(Gluten free roll and plant-based spread available)

Severn & Wye Valley smoked salmon, new potatoes and
dill salad, sweet pickled shallot & horseradish
crème fraiche **(GF) (3- smoked salmon) (7,9)**

Venison and beef shin terrine, toasted
brioche, baby leaf salad & red onion
marmalade **(Brioche 6-wheat)**
(Gluten Free Roll available)

MAINS

Sweet potato, celeriac and red onion tart, grilled
asparagus and pea fricasse **(VE) (6-wheat) (8,12)**

Pan fried sea bass, wild mushroom and tender
stem broccoli, lemon butter and herb sauce
(GF) (3-sea bass) (7,9)

Traditional roast bronze turkey parcel, sage and
onion sausage meat stuffing, pigs in blankets
turkey gravy and cranberry sauce **(GF) (9,12)**

*All served with traditional trimmings of roast potatoes, braised red
cabbage, Brussel sprouts and carrots (VE) (GF)*

Allergen Index

No.1&2 - Shellfish	No.7 - Milk / Milk No.12 - Celery
No.3 - Fish	products& Celeriac
No.4 - Peanuts	No.8 - SoyaNo.13 - Mustard
No.5 - Nuts	No.9 - Sulphur Dioxide No.14 - Lupin
No.6 - Cereals, wheat containing gluten	No.10 - Sesame Seeds
	No.11 - Egg

(V) Vegetarian **(VG)** Vegan **(GF)** Gluten Free



DESSERTS

Christmas pudding served with brandy sauce
or vanilla ice cream **(GF) (VG) (5-NUTS)**
(Can be served with vegan ice cream)

Creamy chocolate & mocha torte served with
vegan vanilla ice cream **(GF) (VG) (8)**

Fresh fruit salad, served with orange sorbet
and passionfruit coulis **(VG) (GF)**

Tea coffee and mince pies **(GF) (9)**

Festive drink on arrival
(1 glass per person)



CLAYTON HOTEL
BIRMINGHAM