

# FESTIVE DINNER 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