



HAVEN HOTEL

CHRISTMAS PARTY NIGHT MENU 2023

£45.00 Per Person

STARTERS

BUTTERNUT SQUASH AND RED PEPPER SOUP
Sour Cream | Croutons **GF/NF/DF/Vegan**

SMOKED FISH PATE
Sweet and Sour Tomatoes |
Vegetables A La Greque **GF/NF/DF**

CHICKEN AND PORK PRESSING
Apple Gel | Watercress and Grebiche Salad **GF/NF/DF**

CAULIFLOWER MOUSSE
Burnt Leeks | Snow Pea Shoots |
Hazelnut and Truffle Dressing **GF/Vegan**

MAINS

ROAST TURKEY BREAST
Orange, Chestnut and Herb Stuffing | Beef Dripping
Roast Potatoes | Pigs in Blankets | Roasted Winter
Christmas Vegetables | Turkey Gravy **GF/NF/DF**

SLOW COOKED LAMB PRESSING
Curried Parsnip Puree |
Cranberry Scented Braised Red Cabbage |
Crushed Swede | Lamb Jus **GF/NF/DF**

PAN SEARED SALMON
Broccoli Puree | Spiced Lentils | Green Vegetable
Medley | Sweet Pepper Coulis **GF/NF/DF**

ROASTED KING OYSTER MUSHROOM
Crushed Celeriac and Apple |
Charred Shallots Tart Tatin | Vegan Jus **GF/DF/Vegan**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Rum Butter | Brandy Sauce **GF/NF/DF/Vegan**

CHOCOLATE AND HAZELNUT FRANGIPANE TART
Caramel Ice Cream | Praline **GF**

LEMON MERINGUE MOUSSE
Pomegranate Gel | Lime Sherbert **NF/GF**

SELECTION OF CHEESES
Crackers | Chutney | Quince | Celery | Grapes
£2.00 Supplement per person **GF/DF/NF/Vegan**

COFFEE/TEA
Mini Mince Pies

GF – Dishes can be made Gluten Free with some amendments
NF – Dishes can be made Nut Free with some amendments
DF – Dishes can be made Dairy Free with some amendments
Vegan – Dishes can be made Vegan with some amendments
All dietary requirements MUST be noted on the pre-order form

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink.
We can provide an allergen chart for all of our dishes if required.