



# HAVEN HOTEL

## CHRISTMAS PARTY NIGHT MENU 2024

£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**

#### ROSARY GOATS CHEESE MOUSSE

Burnt Leeks | Snow Pea Shoots |  
Hazelnut and Truffle Dressing **GF/ NF 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**

#### ROAST STRIPLOIN OF BEEF

Gratin Potatoes | Honey Roasted Parsnips  
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 Sherbet **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.