



Tournament Feast Menu 2025

To Start

Beetroot and gin-cured salmon

served with pickled cucumber ribbons, horseradish aioli & micro leaves
(NGCI)

Confit shallot and chestnut tarte tatin

served with brandy mushroom sauce & leaf salad
(V)

Main Course

Turkey ballotine

served with cranberry & herb mousseline, garlic & thyme duck fat potatoes, pigs in blankets, sprouts with pancetta, buttered savoy cabbage, glazed carrot, fine beans, shallot & pan jus
(NGCI)

Cranberry, feta & quinoa stuffed butternut squash

served with crushed new potatoes, glazed carrots, sprouts, fine beans, shallot & chimichurri
(NGCI & VGN)

Dessert

Black Forest cheesecake

served with cherry coulis and chocolate soil
(V)

To Finish

Tea & coffee served with christmas tree shortbread

Please ask your guests for their specific dietary requirements prior to the event and let us know at least 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.



NGCI—No Gluten Containing Ingredients, V—Vegetarian, VGN—Vegan