Festive Seniors Dining

OUR SENIOR GUESTS CAN CELEBRATE IN STYLE AND ENJOY A DELICIOUS, FESTIVE FEAST WITH ALL THE TRIMMINGS

AVAILABLE FROM FRIDAY 27TH NOVEMBER UNTIL 22ND DECEMBER
excludes Friday and Saturday from 5pm

• £14 FOR 2 COURSES • £18 FOR 3 COURSES •

· STARTERS ·

COCK-A-LEEKIE SOUP
Petit pan, whipped butter

SAGE AND PORK STUFFING BON BONS
Candied cranberries, burnt apple puree

WHIPPED GOATS CHEESE
Gingerbread crisps, charred pear, balsamic reduction

CHICKEN LIVER PARFAIT
Spiced plum chutney, oatcakes, dressed leaf garnish

· MAINS ·

BUTTER ROAST TURKEY
Sage and onion mousseline, pomme puree, duck fat roast potatoes, creamed Brussel sprouts, honey baked carrot, pigs in blankets, turkey gravy

WILD MUSHROOM AND CHESTNUT GNOCCHI
Spinach, chestnuts, sautéed wild mushrooms, sage butter, parmesan, rocket

FEATHER BLADE OF BEEF
Roast garlic crushed potato, slow cooked tomato, baked carrot, beef jus, parsnip crisps

PORK & MAPLE SAUSAGE
Chive mash, roast shallot gravy, buttered winter greens

· DESSERTS ·

CHRISTMAS PUDDING
Brown sugar tuille, rum custard

STICKY TOFFEE PUDDING
Salted caramel ice cream, butterscotch sauce

CHOCOLATE MOUSSE TORTE
Creme Fraiche, kirsch gel

TRIO ICE CREAM
Choice of sauce, ask server for details

THE PARKVILLE
HOTEL • BAR • RESTAURANT