



MEMORIAL STADIUM
CONFERENCE AND EVENTS



CHRISTMAS MENU

STARTERS

*SPICED PARSNIP SOUP WITH CRISPY BHAJI GARNISH AND WARMED
NAAN BREAD (VEGAN)*

SEVERN & WYE SMOKED SALMON WITH CELERIAC, FENNEL & DILL SLAW

*HONEY GLAZED HAM HOCK TERRINE, FIG & ONION CHUTNEY WITH
TOASTED BRIOCHE.*

MAIN COURSE

CHICKEN BALLANTINE WITH A CHESTNUT AND PANCETTA STUFFING

SLOW BAKED BRISKET WITH THYME AND SHALLOTS

MUSHROOM, SPINACH & WHITE TRUFFLE OIL SUET PUDDING (VEGAN)

*ALL SERVED WITH A RICH REDCURRANT AND RED WINE GRAVY, HONEY GLAZED CARROTS AND
PARSNIPS, ROASTED BRUSSEL SPROUTS WITH SEA SALT & HERB ROAST POTATOES.*

DESSERTS

CHRISTMAS PUDDING WITH WHIPPED BRANDY CREAM

CHOCOLATE & ORANGE TORTE (VEGAN/GF)

CHEESEBOARD

LOCAL CHEESE, BISCUITS AND CHUTNEY

Please choose one starter, one main and one dessert for the party. Dietary requirements will be catered for. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen-free environment, nor can we guarantee the processes used by our ingredient manufacturers.

