



**MEMORIAL STADIUM**  
CONFERENCE AND EVENTS



# CHRISTMAS MENU

## FORK BUFFET

### 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)*

### CHEESE BUFFET BOARD

*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.

