HLC TAI CHI XMAS PARTY
JUG & BOTTLE
Friday 18th December 7:00 for 7:30

Starters

Classic Prawn Cocktail
Prawns, iceberg lettuce and seafood sauce, with Farmhouse wholemeal bread, Lurpak® portion and lemon wedge.

Crispy Fried Chicken
Crunchy chicken goujons topped with drizzles of maple flavour sauce and a sweet waffle crumb. Dressed with pea shoot tendrils.

Tomato Soup (V)
Rich tomato soup drizzled with cream and served with Farmhouse wholemeal bread and Lurpak® butter. Vegan serve is also available.

Garlic & Mozzarella Bread (V)
Made with our own house-baked dough then brushed with garlic and topped with grated mozzarella. Vegan serve is also available.

Beer-battered Salt & Pepper Mushrooms* (V)
Served with a smoky peppercorn mayo and dressed with pea shoots.

Mains

Roast Remix Pizza
A twist on the classic Sunday roast. Succulent turkey, smoky chorizo, tangy cranberry sauce, herby sage & onion stuffing, all finished with drizzles of hot maple flavour sauce for the perfect sweet heat kick.

Mushroom Bourguignon Suet Pudding* (VE)
Handmade suet pudding with juicy field mushrooms in a rich bourguignon sauce

Baked Vegetable Lasagne* (VE)
Layers of tomato, aubergine and red peppers baked in a rich tomato sauce

Margherita Pizza (V)
Tomato pizza sauce base topped with mozzarella and a sprinkling of oregano. Vegan serve is also available.

Festive Carvery
Your choice of freshly carved roasts from the carvery with hand-rolled pigs in blankets. Then help yourself to vegetables, potatoes, gravy and sauces.

The Sleigh Stack Burger
Two crispy fried chicken breasts layered with smoked streaky bacon, an American-style cheesy slice, cranberry sauce and stuffing, Finished with drizzles of hot maple flavour sauce and a Cumberland pig in blanket. Served with house slaw and chips.

Desserts

Home-baked Sticky Toffee Pudding (V)
An individual home baked sticky toffee pudding drizzled with toffee sauce and served with your choice of piping hot custard or ice cream.

Festive Chocolate Fudge Cake (V)
A rich, moist chocolate fudge cake served with a Morello cherry compote and finished with drizzles of Belgian chocolate sauce and fluffy cream.

Blackcurrant, Lemon & Prosecco Trifle* (V)
Layers of Prosecco-soaked sponge, blackcurrant and lemon mousse and blackcurrant gel sat on drizzles of strawberry sauce and decorated with fresh mint.

Christmas Pudding (V)
Served with your choice of rich brandy sauce* or custard. A Vegan serve is also available.

Bramley Apple Crumble (V)
Chunks of Bramley apple compote topped with oaty crumble pieces and served with custard. A vegan serve is also available. VE

2 courses for £17 inc tip

3 courses for £20.50 inc tip