



## Mowtownellas Tribute Night

Saturday 02<sup>nd</sup> of December 2023

For any dietary requirements, please state when placing your pre order.



### Starters

French Onion & Beef Fether Blade Soup with Crusty Bread (can be gf)

Roasted Tomato & Rosemary Soup with Crusty Bread (can be gf)

Trio of Salmon & Cream Cheese Roulade – Poached, Smoked & Kiln Roasted Salmon, Lemon & Dill  
Mayonnaise & Crostini (can be gf)

Rose of Trio Melon, Passionfruit Coulis & Toasted Pumpkin Seeds (v, vg, gf)



### Mains

Traditional Roast Turkey, Wild Boar & Sage Stuffing Roulade wrapped in Streaky Bacon, Served with Roast  
Potatoes & Poultry Gravy (can be gf)

Herb Crusted Centre Cut Cod Fillet, Rosemary Centred Fondant Potato, Sweet Onion Jus (can be gf)

Butternut Squash & Vegan Cheese Puff Pastry Wellington, Roasted Potatoes and Vegan Gravy (v, vg)



### Desserts

Traditional Christmas Pudding with Brandy Anglaise

Warm Chocolate Brownie, Chocolate Sauce & Chantilly Cream

Mixed Berry Eton Mess, Meringue, Berry Compote & Chantilly Cream (gf)

Christmas Spiced Apple Tart Tatin, Vegan Vanilla Ice Cream (v, vg)

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team. Please be aware the Ballroom is only accessible via stairs, The Royal Hotel does not have a lift.*

*v= vegetarian vg= vegan gf= gluten free*