



# ARDINGTON HOTEL

## CHRISTMAS PARTY NIGHT MENU WITH DISCO

### STARTERS

**Roasted Butternut Squash Soup,**  
Coconut Cream, Toasted Pumpkin Seeds  
(Vegetarian)

**Roasted King Prawns,**  
Fennel, Satsuma and Beetroot Salad df

**Classic Homemade Coarse Venison and Pork Pate,**  
Fresh Cranberry Compote, Sourdough Toast  
\* (gf upon request) df

**Pickled Cucumber, Celeriac Croquette, Spanish Olives in Basil Pesto, Spicy Humus topped with Roasted Chickpeas,**

Pitta bread Vegan \* (gf upon request)

**House favourite!**

Freshwater Crayfish, Atlantic Prawn and Scottish Smoked Salmon Cocktail df

### MAINS

**Traditional Roast Turkey,**  
Fresh Sage Onion and Chestnut Stuffing , Pigs in Blanket, Fresh Cranberry Sauce, Duck Fat Roast Potatoes df\* (gf on request)

**Classic Porchetta,**  
Italian Spit Roast stuffed Belly of Pork with Rosemary, Garlic, Fennel, Herbs, (df main dish) with Tartiflette Potatoes baked in Reblochon Cheese, Onions and Lardons of Bacon

**Grilled Fillet of Sea Bass and Salmon, Thermidor sauce- Creamy White Wine, Mustard & Shellfish sauce,**  
with Pak Choi, Ginger Wine and Spring Onion Sauce, Crème Fraiche, Creamed Potato Calypso

**Shin of British Beef and Root Vegetables,**  
Braised in Cabernet Sauvignon, Gratin Potato, Sourdough Croutons\* (gf upon request)

**Turkish Roasted Cauliflower,**  
Toasted Coriander and Caraway Seeds, Pine Nuts, mint leaves, spicy red pepper sauce and yoghurt vegan

**All served with a selection of vegetables**

### DESSERT

**Traditional Christmas Pudding, \***  
Brandy Sauce (vegan and gf on request)

**Homemade Treacle Sponge, \***  
Served with plenty of Custard

**Valrhona Chocolate Mousse\***  
Cherries soaked in Amaretto & Cantuccini Biscuit

**Chilled Roasted Fruits in Mulled Wine,**  
Pistachio Ice Cream (can be df and vegan on request)

**Selection of British and Continental Cheese,**  
Savoury Biscuits and Indigo Apricot Chutney\*  
gf on request

**Freshly ground coffee, tea and chocolates.**

### DATES

#### December

Thursdays: 2nd - £39    16th - £48    23rd - £56

Fridays: 3rd - £56    10th - £56    17th - £56

Saturdays: 4th - £56    11th - £56    18th - £56

Monday, Tuesday & Wednesday 20th, 21st, 22nd  
- £49

All dishes are gluten free with the exception of those marked with an asterisk. A number of dishes can be gluten free, dairy free or vegan upon request as indicated. Df denotes Dairy Free. Some Dishes may contain traces of nuts. Special dietary requirements can be catered for with prior notice. All prices include VAT, Dinner & Disco

