

# THE CONIGRE

We are delighted to offer our 2016 Christmas Dinner Party Menus to parties of **40 (approx.)**  
**for exclusive use of our venue**

**Please call or email enquiries to Paul 01225 702229/07969 801975**  
[enquiries@theconigre.co.uk](mailto:enquiries@theconigre.co.uk)

## MENU TWO

*To start . . .*

Leek, Potato & Smokey Bacon Chowder & Warm Homemade Bread (GF) (DF)

Sweet Chilli Prawn Cakes served with Pak Choi, Pineapple, Red Pepper  
& a Lime & Ginger Sauce (GF) (DF)

Spice Beetroot & Goats Cheese Tart with a Lemon Oil Dressing (V)

*To follow . . .*

Roast Turkey served with Chef's own Chestnut & Apricot Stuffing,  
Pigs in Blankets & Gravy (GF) (DF)

Braised Beef, Roasted Roots & Pickled Walnuts in Spiced Mulled Wine  
Topped with a Puff Pastry Flute (GF) (DF)

Fennel & Brazil Nut Loaf with a Cranberry Relish (V)

& to accompany

Butter Roast Potatoes

A Medley of Roasted Winter Vegetables

*To finish . . .*

Traditional Christmas Pudding made with Chef's own Recipe (GF) (DF)

Hazelnut & Chocolate Meringues  
sandwiched together with a White Chocolate Ganache & Raspberries (GF)(DF)

Spiced Lemon & Ginger Pana Cotta served with a Cardamom biscuit

Coffee & Frangipane Mince Pies  
(served from a coffee point)

£35.00 per Cover

Dishes which have (GF) & (DF) next to them can be served gluten or dairy free. Guests will need to indicate if they would like the dish to be served gluten or dairy free.