



Christmas Party Menu

SLAUGHTERHOUSE

A 10% discretionary service charge will be added to parties of 8 or more.



AVAILABLE 28TH NOVEMBER – 24TH DECEMBER
TUESDAY - SATURDAY, LUNCH & DINNER

STARTERS

Creamy Roasted Cauliflower & Thyme Soup

Toasted focaccia bread (gfo)

Sage Roasted Pork Belly

Caramelised apple, paprika &
parsnip puree, cider jus (gf)

Beetroot & Gin Cured Salmon Gravlax

Dill crème fraîche,
toasted rye bread (gfo)

Mini Roast Beef Yorkshire Pudding

Horseradish cream, crispy
onions, pigs & blankets, stuffing &
cranberry sauce

Roasted Beetroot & Butternut Squash Salad

Rocket, maple glazed sprouts,
chestnuts, dried cranberries,
vegan feta & orange dressing (gf,
ve)

MAINS

Roast Turkey

Roast potatoes, butternut squash,
carrots, honey roasted parsnips,
braised cabbage, pigs in blankets,
stuffing, turkey gravy

Pomegranate Braised Lamb Shank

Roasted garlic mash, candied
baby carrots, rosemary jus (gf)

Pan Seared Seabass

Herb crushed baby potatoes,
tender-stem broccoli,
smoked tomato sauce (gf)

Cranberry & Whiskey BBQ Glazed Pork Ribs

Skin on fries, coleslaw (gfo)

Vegan Butternut Squash Nut Roast

Roasted baby beetroot with
rocket, pomegranate & dried
cherry salad (ve)

DESSERTS

Gingerbread Tiramisu

Baileys Salted Caramel Apple Crumble

Vanilla ice cream

Vegan Chocolate & Raspberry Tart (ve)

Cheese Board

3 cheeses, chutney,
crackers, grapes (gfo)

Ice Creams (gfo,veo)

Vanilla, Chocolate,
Caramel Crock,
Oreo Ripple, Lemon Cookie,
Tiramisu, Strawberry

Sorbets (gfo,veo)

Pineapple, Mango,
Lemon, Coconut

Please let us know if you have any food allergies or special dietary needs

v - vegetarian, ve - vegan, veo - vegan option, gf - gluten free, gfo - gluten free option