WHERRY HOTEL
OULTON BROAD

Festive Dining

EST. 1996

30

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Three Courses, Monday to Saturday: £28.00 per Adult
Three Courses, Sunday: £31.00 per Adult

Starters

Leek & Potato Soup
Crispy fried leeks, bread roll, butter
V, VEO, GFO / **G, D** / E, CE, MU, S / 208 kcal

Chicken Liver Parfait
Cranberry compôte, chestnut crumb, sourdough thins
G, S, D, SD / C, F, N, E, CE, MU / 465 kcal

Prawn Cocktail
Marie Rose sauce, lemon wedge, little gem, French dressing, bread roll, butter GFO / **G, C, E, D, MU** / S / 249 kcal

Goat's Cheese & Red Onion Marmalade Tart
Roasted beetroot and rocket salad V / **G, D, MU** / E / 454 kcal

Main Courses

All main courses are served from the Carvery Deck

Carvery
Choice of roast beef, roast pork, roast turkey, roasted honey-glazed gammon, traditional roast trimmings, Yorkshire pudding, pigs in blankets
GFO / **G, S, E, D, MU, SD** / CE / 1651 kcal

Salmon & Spinach Wellington
Traditional roast trimmings, white wine parsley sauce
GFO / **G, C, F, S, E, D, CE, MU, SD** / 1965 kcal

Leek, Mushroom & Chestnut Puff Pastry Tart
Brie, winter ratatouille, crispy kale, red wine glaze
V, VEO / **G, D, CE, SD** / L, S, MU / 735 kcal

Desserts

Christmas Pudding
Brandy sauce, physalis, icing sugar V / **G, D** / E / 391 kcal

Trillionaire's Tart
Chocolate sauce, vegan vanilla ice cream
VE, GF / **S** / E, D, N / 415 kcal

Luscious Lemon Cheesecake
Lemon curd, whipped cream V / **G, S, E, D** / N / 459 kcal

Spiced Gingerbread Sundae
Gingerbread, salted caramel ice cream, vanilla ice cream, toffee sauce, whipped cream V / **G, S, E, D** / N / 714 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)