



CHRISTMAS PARTY MENU



£34.00 (Three Courses) · £28.00 (Two Courses)

APPETISERS AND STARTERS



Roasted Sweet Potato and Cheese Soup (DFO, GFO, VEO)
served with roll and butter

Halloumi, Carrot and Orange Salad (DFO, GF, VEO)
served with a honey mustard dressing

Classic Prawn Cocktail (GFO, DFO)
served with crunchy sourdough crisps

Duck Liver Pâté with Armagnac (GFO)
served with melba toasts and homemade red onion chutney



FOR MAIN COURSE

Traditional Roasted Turkey (DF, GFO)
served with bacon-wrapped chipolata sausage, stuffing, cranberry sauce and rich gravy

Venison Bourguignon with Cheese Cobbler (GFO, DFO)
served with horseradish crème fraîche

Festive Salmon Parcel (GFO, DFO)
Salmon fillet wrapped in filo pastry with parsley, tarragon, lemon zest and flaked almonds
served with celeriac and apple remoulade

Vegan Fennel and Chestnut Loaf (DF, GF, VE)
served with vegetarian gravy and cranberry relish

Vegan Mushroom Wellington (DF, GFO, VE)
served with vegan gravy

All the above served with roast potatoes and a selection of seasonal vegetables



DESSERTS

Homemade Mini Christmas Pudding (DFO, GFO, VEO)
served with custard

New York Cheesecake (V)
served with raspberry coulis

Flourless Chocolate and Chestnut Torte (GF)
served with cream

Vegan Chocolate Mousse (VE)
topped with fresh raspberries and mint

Dorset Cheese Selection (Blue Vinney, Dorset Red and Coastal Cheddar) (V)
biscuits and homemade caramelised red onion chutney (£5.00 supplement)

*V: vegetarian · VE: vegan · VEO: vegan option available · GF: gluten free
GFO: gluten free option available · DF: dairy free · DFO: dairy free option available*

Non-refundable deposit £5 per person to confirm bookings.
Please provide your menu choices at least 14 days in advance of booking.



CHRISTMAS AT THE RADDLE

CHRISTMAS PARTY MENU PRE-ORDER FORM

Thank you for choosing The Blue Raddle for your meal. Please complete this form by inserting the names of your guests and their choices together with yours below. In addition please give details of any food allergies.

Name of party:

Date:

Contact name:

Tel. N°:

Deposit Paid:

Name	APPETISERS AND STARTERS				FOR MAIN COURSE				DESSERTS					Food Allergies	
	Potato and Cheese Soup	Halloumi Salad	Prawn Cocktail	Liver Pâté with Armagnac	Roast Turkey	Venison Bourguignon and Cheese	Salmon Parcel	Vegan Fennel and Chestnut Loaf	Vegan Mushroom Wellington	Christmas Pudding	Cheesecake	Chocolate and Chestnut Torte	Vegan Chocolate Mousse		Cheese Selection
1															
2															
3															
4															
5															
6															
7															
8															