



# Christmas Banquet Menu

## Starters

**Lightly Spiced Butternut Squash Soup (VG /GF)**  
Coconut cream, toasted bread

**Classic Prawn Cocktail**  
Marie-Rose sauce, lemon, bread & butter

**Individual Tartiflette (GF)**  
Layered potatoes, chunks of cheese, onion & bacon,  
baked until golden with a green salad

## Mains

All of our Christmas mains are served with crispy roast potatoes, slow-roasted carrots, root veg puree, sweet braised red cabbage, broccoli, Brussel sprouts, cauliflower cheese and the best gravy in town

**Roast Sirloin of Beef (GF)**  
Slow-roasted, locally sourced, rubbed with herbs,  
mustard and rock salt

**Turkey Roast Crown (GF)**  
Succulent garlic & herb roasted free-range  
turkey with cranberry

**Belly of Pork (GF)**  
Slow-roasted, rubbed in seasonal herbs & rock salt,  
served with crispy crackling & home-made apple sauce

**Beetroot and Spinach Feta Parcel (V)**  
Seasoned and wrapped in a filo pastry parcel

**Spiced Vegetable & Marmalade Wellington (VE)**  
Squash, carrots, mushrooms & spinach with a spiced  
marmalade kick, roasted in a crispy pastry

## Sweets

**Chocolate Fondue Sharing Board (V/ VGO)**  
Creamy, milk chocolate fondue. marshmallows, fresh  
fruit, salty pretzels, Hobnobs, brownie bites, cheese –  
for the brave but yes it works!!

## Bookings

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