



Corick House  
Hotel & Spa

# PARTY NIGHT



## STARTER

**CREAM OF LEEK & POTATO SOUP** | WHEATEN BREAD<sub>1,2,7</sub>

**SMOKED CHICKEN CAESAR SALAD** | BACON CRUMB | PARMESAN |  
BABY GEM | CROUTONS<sub>2,4,7,9</sub>

**PRAWN COCKTAIL** | ICEBERG LETTUCE | AVOCADO MOUSSE | MARIE  
ROSE SAUCE | SPICED PRAWN CRACKERS<sub>1,2,3,4,9</sub>

**DUCK PARFAIT** | SPICED PLUM COMPOTE | SOURDOUGH CRISPS<sub>1,2,4,7,14</sub>

**VEGETABLE SPRING ROLL** | SWEET CHILLI SAUCE<sub>1,2,3,14</sub>

## MAIN COURSE

ALL SERVED WITH SEASONAL VEGETABLES, ROAST & CREAMED POTATO AND BRUSSEL SPROUTS

**ROAST SIRLOIN OF BEEF** | YORKSHIRE PUDDING<sub>1,2,4,7</sub>

**TURKEY BREAST & GLAZED HAM** | SAGE & APRICOT STUFFING<sub>1,2,4,7</sub>

**ROAST SALMON** | CRUSHED NEW POTATO | CHARRED LEEK |  
WHITE WINE & PARSLEY SAUCE<sub>2,5,7,14</sub>

**BUTTERNUT SQUASH & PESTO RISOTTO** | CHIVE OIL & PARMESAN CRISP<sub>1,4,7,10</sub>

**CHICKEN STACK** | GRILLED BABY LEEKS | CREAMY CHAMP |  
PEPPERCORN SAUCE | SEASONED CRISPY ONIONS<sub>1,2,7,13,14</sub>

## DESSERT

**PROFITEROLES** | CHOCOLATE SAUCE | CHANTILLY CREAM<sub>2,4,7</sub>

**CHRISTMAS PUDDING** | BRANDY CREAM<sub>2,4,7,14</sub>

**PAVLOVA** | CHANTILLY CREAM | SPICED WINTER BERRY COMPOTE<sub>4,7</sub>

**FESTIVE CHEESECAKE** | CHOCOLATE CREAMAUX | CHANTILLY CREAM<sub>2,4,7</sub>

## TEA & COFFEE

**ALLERGENS:** 1 - CELERY | 2 - CEREALS CONTAINING GLUTEN | 3 - CRUSTACEANS | 4 - EGGS | 5 - FISH | 6 - LUPIN | 7 - MILK | 8 - MOLLUSCS |  
9 - MUSTARD | 10 - NUTS | 11 - PEANUTS | 12 - SESAME SEEDS | 13 - SOYBEANS | 14 - SULPHUR DIOXIDE & SULPHITES

LOCAL PRODUCE . FRE  
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