THE JOCKEY CLUB

Main

Glazed butternut squash and lentil Christmas loaf
with roasted heritage carrot and parsnips,
cranberry glazed sage and onion stuffing
finished in a mushroom and thyme jus (VE/GF)

Herb roasted Norfolk turkey with confit garlic roast potatoes,
festive sautéed greens, honey roasted heritage carrot and parsnips
and cranberry glazed chipolatas in streaky bacon,
with home baked Yorkshire puddings finished in a turkey jus (GF)

Dessert

Black Forest torte with cranberry and cherry compote,
spiced mascarpone and chocolate shards (VE)

Freshly brewed coffee & mince pies

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like any more information on allergens in the food or drink please ask a member of catering staff