



At the heart of The Park lies a philosophy of authentic sustainability. Many of the herbs we use in our food at The Kitchen are grown on-site, and, while you may have travelled from afar, we make sure our ingredients haven't, wherever possible.

# FESTIVE FEAST NIGHTS

**Running the 9th, 16th, and 23rd of December**  
**£22 per adult £11 per child (12 and under)**

## **Starter Sharing Platters**

*Smoked salmon blini*  
*Chicken & ham hock terrine with red onion balsamic marmalade*  
*Shot of parsnip & sage soup\**  
*Cornish crab meat, chilli, crostini*

## **Main Platters**

*Traditional roast turkey, pigs in blankets, homemade stuffing and cranberry jam*  
*Crispy pork belly stuffed with garlic, rosemary, capers and lemon*  
*Cardamom roasted carrots, butter roasted celeriac, shredded sprouts\**  
*Roasted maris piper potatoes\**  
*Wild mushroom, sweet potato and leek Pithivier (classic French pie)\**

## **Sweet Platter**

*Chocolate & blackcurrant torte\**  
*Mince pie\**  
*Mini Christmas pudding\**  
*Baked lemon cheesecake\**

**\* Suitable for vegetarians**