



# White Christmas Ball

AT THE ITALIAN MILL, MUSEUM OF MAKING

**Roasted Chestnut and Parsnip Soup** (gf, ve)  
Truffle oil & sage croutons

**Smoked Salmon** (gf)  
Remoulade, leaf salad, dill drizzle & crostini

**Ardennes Pâté** (gf)  
Onion chutney, rocket & crostini

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**Turkey Roulade** (gf)  
Roast potatoes, maple glazed carrots & parsnips, pig in blanket, stuffing ball & turkey gravy

**Hand Carved Gammon Ham** (gf)  
Roast potatoes, maple glazed parsnips and carrots & cumberland sauce

**Confit Celeriac Steak** (ve, gf)  
Carrot puree, maple glazed parsnips, broccoli & vegetable gravy

*Our main courses are served with red cabbage & brussel sprouts served to the table to share*

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**Traditional Christmas Pudding** (gfo,veo)  
Served with a brandy sauce

**Poached Pear in Mulled Wine** (gf, veo)  
Served with oaty crumb & clotted cream

**Crème Brûlée**  
Served with caramel sauce & ginger biscuit

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**Teas, coffees and mince pies available at our self-serve drinks station**

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*Please ask us about our halal adaptable menu items.*

*Pre-orders are required a minimum of 6 weeks prior to your event on our spreadsheet, with all dietary requirements specified.*

**gf – Gluten free, gfo - Gluten free option, ve - Vegan, veo - Vegan option**