

FESTIVE PARTY MENU 2022





Christmas 2022 @ The Providence Inne

Our party menu is traditional with a modern edge to emphasise the seasons ingredients prepared by our chefs in our kitchen

We pride ourselves in delivering you a great service so we ask that all bookings arrive prompt to avoid delays

Christmas Party Nights Available from

29th November – 23rd December 2022

Tuesday - Friday

6 pm - 8.30 pm

Available for parties of four or more

Three Course Menu £30 per person with a £10 non refundable deposit is required to secure your party booking.

Children 12 years and under £25 per person with a £10 non refundable deposit

ALL BOOKINGS ARE PROVISIONAL UNTIL A FULL

DEPOSIT HAS BEEN RECEIVED IN FULL!

Unfortunately we are unable to combine a la carte and Christmas menus on party nights but if you have any special requests or dietary requirements please let us know and we will do our utmost to ensure you have a great time @ The Providence Inne.

FOOD ALLERGY NOTICE:

PLEASE BE ADVISED THAT WE HANDLE THE FOLLOWING ALLERGEN CAUSING PRODUCTS ON SITE AND THEREFORE THERE IS THE POTENTIAL RISK OF CROSS CONTAMINATION WITH THE FOLLOWING INGREDIENTS:

CEREAL CONTAINING GLUTEN, EGGS, FISH, PEANUTS, SOYA BEANS, MILK, CELERY, MUSTARD, SESAME, CRUSTACEANS, MOLLUSCS, LUPIN, SULPHATES.

PLEASE ASK YOUR WAITRESS OR WAITER IF YOU REQUIRE ANY FURTHER ASSISTANCE

THE PROVIDENCE INNE

FESTIVE PARTY MENU

Available Tues – Fri Evenings Throughout late November & December

Lighty Spiced Butternut Squash and Carrot Soup **G V G N**

Toasted almonds & baby watercress

Leek and Pea Arancini **G D M**

Pea puree, parmesan crisps, mustard cream & micro frills

Melon and Parma Ham **N D**

Crumbled feta, toasted pine nuts, cranberry gel & shredded mint leaf

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Roasted Kentish Turkey **G M**

Pigs in blankets, caramelised sage and onion stuffing
chefs stock gravy, cranberry sauce, watercress and traditional accompaniments

Smoked Salmon Stuffed Plaice Fillet **GF CR F**

Mussel bisque sauce & pea shoots

Quinoa and Lentil Loaf **GF VG**

Spiced cauliflower puree, pomegranate & coriander dressing

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Traditional Christmas Pudding **V D**

Served with brandy butter & vanilla pod ice cream

Baked Saint Clements Cheesecake **V D**

Brûlée satsuma, cranberry anise coulis

Double Chocolate Nemesis **GF D**

Chantilly cream & raspberry dust

Vegan Yogurt Brûlée **VG**

Candied walnuts, manuka honey & fig

Allergen Information

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan.

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

