



GENTING CASINOS
UNITED KINGDOM

'TIS THE
SEASON



MENU

STARTERS

Spiced parsnip and honey soup (V)

With parsnip crisps, and served with warm crusty bread

King prawn cocktail

King prawns on a bed of lettuce with a seafood sauce. With granary bread and butter

Ham hock terrine

Served on tomato and onion toast
with grilled red pepper chutney and dill pickles

Cheddar cheese soufflé (V)

Served warm with an apple and pomegranate salad

MAINS

Slow-cooked beef (GF)

With butternut squash purée, roasted root vegetables and a red wine sauce

Roast fillet of hake

Served on a bed of butter beans and roasted tomato ragu

Roast rump of lamb

With garlic and rosemary, served on minted seasonal greens

Butternut squash, beetroot chutney and brie tart (V)

With sautéed winter vegetables

Roast turkey breast

With pork and chestnut stuffing and traditional accompaniments

All main courses are served with roast potatoes and seasonal vegetables

DESSERTS

Baileys crème brûlée (V)

With Amaretti biscuits

Christmas pudding (V)

Served with brandy sauce

Winter spiced cheesecake (V)

With a cranberry compote

Chocolate and coconut tart (V) (GF)

Crunchy nut base tart. Served with blood orange sorbet and passion fruit coulis

Vegan dishes available on request, please check with your casino for these options.



ALLERGY CHECK

Concerned that one of our dishes may contain ingredients you are allergic to? All of our dishes have been checked for Allergens. For details please ask one of our front of house team for our full Allergens awareness guide.

(V) No meat or fish. (GF) Gluten Free. Please note that some of these products may contain traces of nuts, and are prepared in a kitchen where nut products are present. Some of our fish may contain bones, although all efforts have been made to remove them.