

CHRISTMAS JUNIOR MENU 2023

3 COURSES £14.95

STARTERS

HUMMUS (ve)

Toasted pitta bread

GARLIC MUSHROOMS (v) (ve*) (gf*)

Sautéed field & wild mushrooms with garlic, lemon & parsley cream with toasted baguette

PIGS IN BLANKETS, HONEY GLAZE

CHICKEN LIVER & ROSEMARY PÂTÉ (gf*)

With clarified butter, pink peppercorns, toasted bread & Maria's chilli tomato marmalade

GARLIC BREAD with CHEESE (ve*)

Garlic pizza bread with mozzarella

BREADED CAMEMBERT (v)

Panko breaded Camembert with mixed dressed leaves & cranberry compote

MAIN COURSES

ROAST TURKEY & STUFFING

BREADED CHICKEN DIPPERS

170g RUMP STEAK (gf)

BREADED HADDOCK GOUJONS

SALMON & DILL FISHCAKE

All of the above served with roasted new potatoes, parsnips, carrots & Brussels sprouts

SPAGHETTI or PENNE (or GLUTEN FREE FUSILLI)

With Bolognese, carbonara or tomato sauce (ve)

MARGHERITA PIZZA (v) (ve*)

Tomato, mozzarella & fresh basil

PEPPERONI PIZZA

Tomato, mozzarella, pepperoni

DESSERTS

WARM APPLE PIE

Served with vanilla custard

WARM TRIPLE CHOCOLATE BROWNIE (gf)

Chocolate fudge sauce & vanilla ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

ICE CREAM (gf) (ve*)

2 scoops of vanilla, chocolate, strawberry, pistachio (n) or honeycomb ice cream

RASPBERRY or PASSIONFRUIT SORBET (gf) (ve)

2 scoops of raspberry or passionfruit sorbet

FRESH FRUIT (gf) (ve)

Pieces of apple, orange, strawberry & raspberry