

# Festive Celebration Menu

## Starters

Curried butternut squash soup (GF, VGN, DF)

Salmon roulade (GF)

Traditional prawn cocktail (GF)

Duck and orange pate (GF)

Beetroot and roasted vegetable terrine (GF, VGN)

## Mains

Rolled roast turkey (GF, DF)

Yorkshire pudding, pig in blanket, roast potatoes, roasted parsnips, seasonal vegetables

Beef strip loin (GF, DF)

Yorkshire pudding, roast potatoes, roasted parsnips, seasonal vegetables

Steak and Stilton pie

Horseradish mash, roasted vegetables and a red wine gravy

Festive burger (GF, DF)

Brie and cranberry stuffed turkey in a light breadcrumb, served in a toasted bun with

Salmon en croute

Roast potatoes, seasonal vegetables and a lemon cream sauce

Fish and chips (GF, DF)

Lightly battered catch of the day, minted mushy peas, thick chips and tartare sauce

Oven Roasted Seabass (GF, DF)

Crushed new potatoes, seasonal vegetables and lemon garlic butter

Mushroom and chestnut Wellington (GF, VGN)

Roast potatoes, seasonal vegetables and pan gravy

Pan fried gnocchi (GF, VGN, DF)

Lemon, garlic and thyme cream sauce

Caramelised red onion nut roast (GF, VGN, DF)

Roast potatoes, winter vegetables and pan gravy

## Desserts

Traditional Christmas pudding (GF, V)

Brandy sauce

Chocolate torte (GF, VGN)

Clotted cream

Lemon Tart (GF, VGN)

Clotted cream

Blood orange gin cheesecake (GF, V)

Classic sherry trifle

2 courses 26

3 courses 32

Available from 2<sup>nd</sup> to 23<sup>rd</sup> December

At lunch and dinner. £5pp deposit for bookings over 6  
(pre order 3 days in advance)  
Tables dressed with crackers.

(V) Vegetarian | (VGN) Vegan option | (GF) Gluten free option | (DF) Dairy free option  
Please speak to a member of staff if you have any dietary requirements

the  
BUCKET  
& SPADE