THE GARDEN RESTAURANT CHRISTMAS MENU

(AVAILABLE FROM WEDNESDAY 6TH DECEMBER UNTIL SUNDAY 24TH DECEMBER INCLUSIVE)

STARTERS -

SOUP OF THE DAY

f4.99

Made daily served with a slice of homemade crusty bread or roll

APPLE & HOT SMOKED SALMON SALAD PUY LENTIL, PARSNIP & WALNUT SALAD

£6.99

Served with Cobnuts, Beetroot & Celery

FIG & GOATS CHEESE TART

£6 99

Goats Cheese, Figs & Pine Nut Tart served with Rocket & Parmesan shavings

Roasted Parsnip with Puy Lentils, Walnuts, Watercress, Rocket & vegetarian hard Cheese

MAIN COURSES ———

ROAST BREAST OF TURKEY £13.99

Oven roasted breast of Turkey served with roast Potatoes & seasonal trimmings

SLOW BRAISED FEATHER BLADE OF BEEF £13.99

Feather Blade of Beef very slowly braised in red Wine served with creamy mash, seasonal Vegetables & Yorkshire Pudding

AROMATIC LEG OF DUCK £13.99

Slow braised Leg of Duck in aromatic spices served with red Cabbage, green Peppercorn sauce, roast Potatoes & caramelised Apple

BREADED HADDOCK WITH FISH PIE FLAVOURS £13.99

Breaded Haddock fillet, cooked to order, served with a smoked Haddock Fish Pie topped with mash Potatoes & seasonal Vegetables

BUTTERNUT SQUASH ROULADE WITH SPINACH & RICOTTA £12.99

Homemade Butternut Squash roulade filled with Ricotta & Spinach served with a Watercress & Rocket salad with roast Parsnip & Super Seeds

DESSERTS —

FESTIVE CHEESEBOARD £5.99

A selection of seasonal cheeses

WARMING CHRISTMAS TRIO £5.99

Christmas Pudding, sticky Toffee Pudding & a Chocolate Brownie served with Brandy Custard, whipped Cream & Toffee sauce

VANILLA CHEESECAKE £5.99

Vanilla Cheesecake topped with Raspberries, Meringue, Raspberry Coulis & Raspberry Sorbet

SALTED CARAMEL, BANANA & FUDGE PAVLOVA £5.99

Served with Toffee Fudge Ice Cream

TEA OR COFFEE SERVED WITH CHRISTMAS PIE £3.25

2 Course - £20 per person (including Coffee or Tea and a Christmas Pie)

3 Course - £25 per person (including Coffee or Tea and a Christmas Pie)

