CHRISTMAS MENU

STARTERS

SPICY ROAST PARSNIP SOUP
with warm crusty bread (V) (can be GF, VG)

CLASSIC PRAWN COCKTAIL
Prawns in Marie Rose sauce, with shredded lettuce
& baked ciabatta sticks

CHICKEN & BACON CAESAR SALAD
with grana padano and croutons

OVEN BAKED CAMEMBERT
with cranberry & crusty bread for dipping (V)

MAINS

TRADITIONAL ROAST - CHOOSE FROM

ROAST TURKEY • HONEY GLAZED ROAST GAMMON
with roast potatoes, carrots, parsnips, braised red cabbage, brussels sprouts, pigs in blanket, sage & onion stuffing with gravy and cranberry sauce (can be GF)

PAN FRIED SEABASS
with herb roast potatoes and roast vegetable ratatouille

BUTTERNUT, KALE & APRICOT VEGAN ROAST
roast potatoes, seasonal vegetables,
braised red cabbage, sautéed sprouts and vegan gravy (VG) (V) (GF)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING with brandy sauce

CREAMY LEMON CHEESECAKE with a fruit compote (GF) (VG)

WARMED STREUSEL MINCE PIE BAKEWELL TART
with creamy custard (GF) (V)

BLACK FOREST ROULADE with whipped cream

2 COURSES £20.95PP • 3 COURSES £24.95PP
Available Monday to Friday 12pm & 2pm
20th November to 23rd December

BOOKING REQUIRED
www.klondyke.co.uk