SINGEASY CHRISTMAS

3 COURSE MENU

Includes a glass of prosecco

Starter

SEVERN WYE SMOKED SALMON (F) (GF*) (D)
beetroot and vodka crème fraîche and toasted ciabatta

CHICKEN LIVER PATE (N) (D)
crostini, seasonal fruit chutney, rocket salad and dressing

WALDORF SALAD (N) (VE) (D) (GF)
lettuce, walnut, celery and red grape salad with a light yoghurt and lemon dressing

HOMEMADE SPICED BUTTERNUT SQUASH, SWEET POTATO AND COCONUT SOUP (VE) (GF*)
croutons

Main

220G RIBEYE STEAK (£5.00 SUPPLEMENT) (GF*) (D*)
fries, herb crumbed tomato and topped with peppercorn sauce*

TURKEY PARCEL (GF)
cranberry jam and gravy served with seasonal vegetables and roast potatoes

PAN ROASTED SEA BASS (GF) (F)
crushed herb new potatoes with lemon herb sauce and tender stem broccoli

SWEET POTATO, CASHEW AND APRICOT TART (N) (VE) (GF)
seasonal vegetables and cranberry gravy

FOREST MUSHROOM MEZZALUNA (V) (D)
mezzaluna pasta with a creamy asparagus and sun blazed tomato sauce topped with truffle oil and sage crisps

Dessert

VANILLA CHEESECAKE (V) (GF*) (D)
served with winter berry compote

SALTED CARAMEL CAKE (VE)
served with coconut chantilly cream

CHRISTMAS PUDDING (V) (D)
served with brandy sauce (V)

CITRUS TART (V)
served with coconut chantilly cream

V - VEGETARIAN VE - VEGAN F - FISH GF - GLUTEN FREE GF* - GLUTEN FREE ON REQUEST N - CONTAINS NUTS D - DAIRY

For severe allergens please make our party planners aware ahead pf your booking with us.
A discretionary service charge of 12.5% will be added to your final bill.

All dishes are lovingly made in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takes place any items served may contain traces of nuts. For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code below. For severe allergens please make our party planners aware ahead of your booking with us.

Kafoodle