



A Wap'n-Xmas

Set Course Menu (a glass of Prosecco or Bucks Fizz included on arrival)

2 Courses for £22.95 or 3 Courses for £26.95

Starters:

Spicy Parsnip and Sweet Potato Soup (Ve/GF)

served with Handmade Mediterranean Spiced Wholemeal Bread

Brie and Cranberry Salad (V/GF)

with Crispy Toasted Walnuts*

Homemade Wild Mushroom Pâté (Ve)

with Cream Cheese and Tarragon

Homemade Chicken Liver Pâté (GF)

with Caramelised Red Onion Chutney

Smoked Salmon, Prawn, and Spinach Roulade (GF)

Nut free available on request

Mains:

Poached Salmon Fillet

with Hollandaise Sauce and Spears of Asparagus

Baked Puff Pastry Tartlet (Ve)

with Roasted Red Pepper, Red Onion, Pesto, Cream Cheese, New Potatoes and a Watercress Garnish

Grilled Pork Steak

with a Homemade Leek, Apple, and Coarse Grain Mustard Sauce

Roasts:

Festive Roast Turkey (GF)

with Homemade Chipolatas snuggled in Duvets, Stuffing, and Homemade Cranberry Sauce

Classic Vegan Roast (Ve)

with Veggie Piggies in Courgette Blankets and Homemade Cranberry Sauce

(All mains will be served with the following: Roast Potatoes, Honey Roast Parsnips, Glazed Orange Carrots, Mashed Potato)

Desserts:

Homemade Christmas Pudding (Ve/GF)

with a delicious Homemade Brandy Sauce

Rum and Raisin Coconut Bombs (Ve/GF)

with a Pineapple Rum Sauce

Lemon and Lime Cheesecake (GF)

garnished with Mixed Berries

Apple and Cinnamon Crumble (V)

served with a Homemade Custard