caféverde

FESTIVE MENU

AVAILABLE FROM 1ST TO 23RD DECEMBER 2021

Sweet Potato, Carrot and Cumin Soup (VG) (GFA)

Served with Multi-Seed Granary Bread

Prawn Cocktail Crostini (GFA)

Served with a Smoky Lime Mary Rose Sauce

Chicken Liver Pâté

Served with a Spiced Fruit Chutney and Toasted Brioche



Christmas Carvery - Norfolk Turkey or Beef Topside (GFA)

With All the Festive Trimmings – Pigs in Blankets, Roast Vegetables, Sage and Onion Stuffing with a Red Wine and Rosemary Gravy

Lemon and Pepper Crusted Salmon Fillet (GFA)

Served with Dill Mash, Broccolini, Smoked Haddock and Crayfish Cream Sauce

Goats Cheese, Basil and Flat Mushroom Puff Pastry Wellington (V) Served with Roasted New Potatoes, Seasonal Vegetables and Cider Cream Sauce

Traditional Christmas Pudding

Served with Homemade Brandy Sauce or Custard

Mulled Berry Trifle (GFA)

Warm White Chocolate and Cranberry Blondie
Served with Maple and Walnut Ice Cream

Selection of Ice Creams (VGA) (GFA)

Mince Pie and Coffee - £2.50 Mulled Wine - £2.50



(V) Vegetarian (GFA) Gluten Free Available (VGA) Vegan Adaptable (VG) Vegan

2 Courses - £19.95 | 3 Courses - £23.95