

FESTIVE GATHERINGS

at Café Verde

GLASS OF FIZZ ON ARRIVAL

STARTER

Curried Parsnip Soup (V) (VGA) (GFA)
With Honey Crème Fraîche and Multi-Seeded Bread

Potted Pork (GFA)
With Spiced Apple Chutney and Crunchy Sourdough

Hot Smoked Salmon Escalope (GF)
With Beetroot, Herb, Celeriac and Horseradish Remoulade

MAIN

Christmas Roast – Turkey, Beef (GFA)
Served with all the Festive Trimmings – Pigs in Blankets, Roast Vegetables, Sage and Onion Stuffing, Buttery Sprouts, Red Cabbage Braised in Red Wine and Rosemary Gravy

Vegan Christmas Roast - Butternut Squash, Lentil and Almond Wellington
Served with Festive Trimmings

Smoked Haddock with Leek *and* Potato Dauphinoise
Topped with a Cheesy Rarebit and Broccolini

Wild Mushroom, Chive *and* Truffle Risotto (V) (GFA)
With Halloumi Fries

DESSERT

Traditional Christmas Pudding
Served with Homemade Brandy Sauce or Custard

Dark Chocolate *and* Orange Crème Brûlée (GFA)
With Cranberry Shortbread

Pear *and* Ginger Crumble
With a Fruit and Nut Flapjack Topping and Vanilla Ice-cream

Dann's Festive Ice-Cream or Sorbet Selection

MINCE PIES & COFFEE

2 Courses - £33.45 | 3 Courses - £39.45

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

