FESTIVE SUNDAY LUNCHEON

at Café Verde



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

2 Courses - £22.95 | 3 Courses - £29.95 (V) Vegetarian (GFA) Gluten Free Available (VGA) Vegan Adaptable (VG) Vegan

