

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

