

# CHRISTMAS MENU

## **STARTERS**

## KING PRAWN COCKTAIL

A tower of smoked salmon pâté, king prawns & spicy avo salad

## HO HO HO-NEY HAM

Honey-glazed ham hock terrine served with flatbread & celeriac remoulade for dipping



## MAINS

#### PANCETTA WRAPPED TURKEY

Cumberland stuffing, pig in blanket, seasonal greens, roast potatoes, maple and thyme roasted root veg & red wine gravy

## FILLET & FIZZ

Pan fried salmon with champagne & chive cream sauce, tenderstem broccoli & chive mash

## SIRLOINLY THIS CHRISTMAS

8oz sirloin steak, with creamy pink peppercorn sauce & skin on rosemary fries • £4.00 supplement

## CHRISTMAS PUDDINGS

## STICKY TOFFEE PUDDING (V)

Served warm with salted caramel sauce & clotted cream ice cream

## BLACK FOREST CHOCOLATE TART (VG)

Black cherry compote, kirsch & vegan crème fraîche

## SIDES PIGS IN

BLANKETS

cranberry

With

sauce

£5.25



VEGETABLES

(VG) Glazed in maple & thyme £3.95

SEASONAL **GREENS** & ROAST SOUASH (VG) Topped with toasted seeds & cranberries £3.95

ROASTED FLATBREAD(VG) Garlic & herb £3.95



## FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN OR CODE.

Golden

£3.95

& crispy

A discretionary optional service charge of 12.5% will be added to your bill. Always inform us of any allergies before placing your order, not all ingredients are listed. Detailed allergen information is available via the OR code. We cannot guarantee the total absence of allergens. Avoiding Gluten? Please ask to see our menu. (V) vegetarian (VG) vegan (N) nuts

## ROAST BEETROOT, CRANBERRY & APPLE SALAD (VG)

With whipped vegan feta & date molasses

#### WINTER WARMER (VG)

Spiced butternut squash soup, topped with vegan crème fraîche & croutons

### SANTA'S BURGER STACK

Beef patty topped with smoked streaky bacon, melted stilton & roasted red onion relish, all sandwiched between a burger bun, with skin on rosemary fries on the side

#### GIVE IT SOME WELLY (VG)

Plant-based turkey Wellington filled with cranberry, apricot & orange stuffing wrapped in puff pastry. Served with seasonal greens, roast squash & gravy



## BANOFFEE & BAILEYS MOUSSE (V) Layers of white chocolate mousse,

banana, dulce de leche & shortbread biscuit

## CHEESEBOARD (V)

A selection of 3 cheeses served with oatcakes and apple & roast onion chutney

# ROASTED ROOT



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