



Christmas Menu 2018

Three Course Menu £24.95

Available from the 30th November – 22nd December 2018

Serving Lunch from 12-4pm & Dinner from 5-10pm

Starter

- (v) Cream of roasted Butternut Squash & Chilli Soup
served with Sourdough Bread
- (A) Flambéed King Prawn creamy Thermidor and Baby Spinach served with Parmesan Crisp
- (GF) Grilled Asparagus with Prosciutto, Goats Cheese & Honey glazed Fig,
served with Honey Mustard Dressing
- Beetroot and Dill Cured Salmon with Cream Cheese served on Rye Bread

Main Course

- (A) Roasted Turkey Crown with Sage & Pork Stuffing, Pigs in Blankets, Roasted Potatoes, Carrots,
and Brussel Sprouts, Braised Red Cabbage and Red Wine Gravy
- (A) Slow braised Beef Cheek with roasted Garlic Mashed Potato, Buttered Kale,
Parsnip Crisp and Red Wine Gravy
- Oven baked, Herb crusted Cod Supreme served with Gnocchi,
creamy Spinach and Wild Mushroom
- (Vg)(GF) Lentil and Bean Roast with Roasted Potatoes, Carrots, Brussel Sprouts,
Braised Red Cabbage and Vegetable Gravy
- (v) Paneer and Vegetable Chilli Fry with Cardomom, Chilli and Coriander Rice

Dessert

- (v)(A) Warm Chocolate and Raspberry Fondant with Vanilla Ice Cream
- (v)(A) Traditional Christmas Pudding with Brandy Cream Sauce
- (v)(A)(GF) Gin and Tonic Sorbet
- (v) Selection of Fine Cheese served with Biscuits and Spiced Pear Chutney
(Supplement £3.00)

*After Dinner DJ available for bookings on the evenings of
7th/8th/14th/15th/21st/22nd December*

**Advance Bookings will be required to pay a deposit of £10 per head
and complete a Pre Order Form for Food**

**For all enquiries please call 0116 270 6077
or email info@halcyonkitchen.com**