

embers & ice

CHRISTMAS

MENU

STARTERS

Tomato & Basil Soup (VG)

Served with a crusty bread roll

Gluten free option available

Baked Camembert (V)

Served with onion chutney and toasted ciabatta

Prawn & Avocado Cocktail (GF)

*With Marie Rose sauce, crisp lettuce and fresh
lemon*

Brussels Pâté

Served with toasted ciabatta

MAIN COURSE

Traditional Roast Turkey Dinner

*Hand-carved turkey with roast potatoes,
stuffing, yorkshire pudding, seasonal vegetables
and rich gravy*

Vegetarian Roast (V)

*Festive tart served with roast potatoes, stuffing,
yorkshire pudding, seasonal vegetables and
vegetarian gravy*

Vegan option available

Fillet of Salmon

*Served with new potatoes, seasonal vegetables
and a lemon & dill sauce*

8oz Sirloin Surf & Turf

*Served with prawns, chunky chips, onion rings,
grilled tomato, button mushrooms, peas and
béarnaise or peppercorn sauce*

£4.00 supplement

DESSERTS

Christmas Pudding (V)

*Served with brandy sauce, custard or vanilla ice
cream*

New York Vanilla Cheesecake

Served with raspberry coulis

Melt-in-the-Middle Chocolate Pudding (V)

Served with custard or vanilla ice cream

Cheese & Crackers

*Cheddar, brie and stilton with onion chutney,
cranberry sauce, crackers and butter*

EXTRAS

Made for sharing

Cauliflower Cheese – £4.95

Pigs in Blankets – £4.95

embers & ice