

# LANIVET CHRISTMAS MENU 2023

2 COURSE £20.95 3 COURSE £25.95

## STARTERS

### **Roasted tomato and red pepper soup (GFO)**

*Topped with chilli croutons & basil oil, served with a warm bread roll and butter.*

### **Rosemary and garlic crusted deep fried brie**

*Served with mixed leaves and black cherry jam.*

### **Ham hock terrine (GF)**

*Served with an apple and celeriac remoulade.*

### **Seafood cocktail (GF)**

*Smoked salmon, smoked mackerel, and prawns on a bed of watercress pea shoots, radish, served with a horseradish and lemon creme fraiche.*

## MAINS

### **Slow braised feather blade of beef**

*Served with rosemary and garlic roasted potatoes, bourguignonne sauce and a Yorkshire pudding.*

### **Turkey breast wrapped in bacon with a apricot stuffing (GFO)**

*Served with rosemary and garlic roasted potatoes, maple glazed pig in blanket, port jus and a Yorkshire pudding.*

### **Roasted cod loin (GF)**

*Served with a lemon caper and samphire butter and a side of new potatoes.*

### **Vegan nut roast (V,VGO)**

*Served with rosemary and garlic roasted potatoes, Yorkshire pudding and a balsamic and red wine reduction.*

### **All above**

*"Served with hazelnut brussels sprouts, cauliflower cheese, maple glazed carrots and parsnips on a bed of celeriac puree."*

## DESSERTS

### **Traditional Xmas pudding (GFO)**

*Served with brandy sauce*

### **Chocolate Yule Log (Vegan + GFO)**

*Chocolate yule log filled with vanilla ice cream & raspberries, served with chocolate sauce & chantilly cream*

### **Mincemeat Bakewell Tart (N)**

*Served warm with brandy sauce or clotted cream*

### **Christmas Spiced Poached Pear (N)**

*Served with caramel sauce, chantilly cream and hazelnut crumble*

### **Chocolate Cheesecake**

*Spiked with crème de menthe, topped with crunchy candy cane pieces. Served with chocolate sauce and chantilly creme*

(GFO) = GLUTEN FREE OPTION (GF) = GLUTEN FREE (N) = CONTAINS NUTS