

# LANIVET INN CHRISTMAS MENU 2024

★ 2 COURSE £21.95 ★ 3 COURSE £26.95 ★

## STARTERS

### *Winter Vegetable & Red Lentil Soup (GFO)*

topped with cinnamon toasted pumpkin seeds, with crusty bread

### *Christmas Prawn Cocktail (GFO)*

with pomegranate seeds, lime and fresh mint

### *Fennel, Clementine & Candied Walnut Salad (VG)*

### *Pig in Blanket Stuffing Balls*

sausage meat, sage & onion stuffing wrapped in pancetta, served with a Cumberland sauce

## MAIN COURSES

### *Slow braised Featherblade of Beef (GFO)*

cooked in red wine, baby onion and mushroom sauce, with roast potatoes and Yorkshire Pudding

### *Turkey Breast (GFO)*

with roast potatoes, pig in blanket, stuffing, gravy and Yorkshire Pudding

### *Cod Loin wrapped in Pancetta*

baby spinach, Parmentier potatoes, rustic tomato sauce and Parmesan crisps

### *Spicy Sweet Potato & Red Pepper Roulade (VG)*

roast potatoes and red onion chutney

\*\*All above are served with bacon crumbed brussel sprouts, cauliflower cheese, maple glazed carrots and parsnips (Gluten free and Vegan Options will differ slightly)

## DESSERTS

### *Traditional Christmas Pudding (GFO/VGO)*

served with brandy sauce

### *Chocolate Truffle Torte (GFO/VGO)*

clotted cream and mulled berries

### *Eggnog Pannacotta (GF)*

served with a caramel and pecan sauce

### *Winter Spiced Apple & Mascarpone Tartlette*

served with a salted caramel sauce

(GFO) = GLUTEN FREE OPTION (GF) = GLUTEN FREE  
(VG) = VEGAN (VGO) = VEGAN OPTION