



# The Weld Blundell Festive Fayre Menu

Available from Monday 3rd December to Monday 24<sup>th</sup> December with a £10.00pp deposit and a pre order 48 hours in advance.



## To start ....

### **Celeriac and Roasted Garlic Soup (VE & GFA)**

Sprinkled with chives & toasted Pine Nuts, and served with a warm bread roll & butter

### **Crusted Brie (V)**

served on a bed of salad leaves with a cranberry, red onion and port\* marmalade

### **Ham Hock Terrine**

chunky terrine served with a spiced orange chutney and toasted ciabatta slices

### **Smoked Haddock Fishcake**

served on a bed of creamed leeks

## For mains ....

### **Traditional Roast Turkey**

served with seasonal vegetables, roast and new potatoes, pigs in blankets, cranberry stuffing and lashings of roast gravy

### **Salmon Fillet**

Topped with a lemon and parmesan crust, served on a bed of crushed new potatoes with seasonal vegetables

### **Stuffed Chicken**

Crammed with Goat's cheese, cranberries & spinach, and served with a white wine\* cream sauce, chive mash, buttered savoy cabbage then finished with grilled cherry tomatoes

### **Cumin Butternut Squash & Lentil Wellington (VE)**

served with new potatoes and seasonal vegetables

## To finish ....

### **Traditional Christmas Pudding**

served with brandy sauce\* or custard

### **Muscovado and Speculoos Cheesecake (V)**

served with double cream

### **Blackcurrant Slice (VE & GFA)**

Blackcurrant mousse on top of a biscuit base and served with ice cream or vegan yoghurt (VE)

### **Spiced Apple Tart (V)**

Spiced baked apple and cinnamon, with a caramel glaze, in a crisp butter pastry, served with butterscotch ice cream

**2 Courses £16.95**

**3 Courses £19.95**

V = Vegetarian // VE = Vegan // GFA = Gluten Free Available

\*Contains alcohol

