

Christmas Day Menu

Glass of fizz on arrival

\*\*\*

Starters

Carrot & parsnip soup, root vegetable crisps & crusty roll *(vgo/dfo/gfo)*

Coquille St. Jaques- scallops in a creamy white wine sauce with piped potato & Parmesan *(gfo)*

Duck, orange & Cognac pâté, dressed leaves, red onion chutney, granary toast *(gfo)*

Wild mushroom & cranberry crostini, balsamic syrup *(vg/gfo)*

Mains

Roasted Norfolk turkey breast, stuffing, pigs in blankets, pan gravy *(gfo/dfo)*

Classic beef Wellington, red wine & mushroom sauce *(dfo)*

Braised lamb shank, red wine & mint pan gravy *(gf/df)*

Grilled Seabass fillets with salsa verde & pea shoots *(gf/dfo)*

Vegetable & lentil Wellington with a rich vegetable gravy *(vg/df/gfo)*

*All served with roast potatoes, roast chantenay carrots & parsnips, buttered Brussels sprouts & braised red cabbage*

Sides

Pigs in blankets £2.00, cauliflower cheese £3.00, mashed potato £2.00, Yorkshire pudding £1.25, stuffing £1.25

Desserts

Traditional Christmas pudding, brandy sauce *(gfo/vgo/dfo)*

White chocolate & forest fruit Eton mess *(gf/dfo)*

Orange & cinnamon cheesecake *(gfo/vgo)*

British cheese & biscuit selection *(vgo/dfo/gfo)*

\*\*\*

Coffee & mince pie to finish

£65.00 per person, booking essential

02476231441 playwrights@live.co.uk