

# FESTIVE SET MENU

## 3 COURSES

**SUNDAY - TUESDAY**

**Lunch £27 per person**

**Dinner £34 per person**

**WEDNESDAY - SATURDAY**

**Lunch £30 per person**

**Dinner £37 per person**

### STARTERS

#### MINI BAKED CAMEMBERT (V)

*Baked Camembert with a red onion marmalade, served with toasted rustic bread*

#### FLORENTINE FISHCAKE

*Smoked haddock, spinach & Cheddar melt-in-the-middle breaded fishcakes, on a bed of lobster & seafood salad, with a vodka Bloody Mary mayo.*

#### TOMATO & BASIL SOUP (V)

*Served with bread and butter  
Vegan option available*

#### SMOKED CHICKEN & HERB TERRINE

*Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted rustic bread and a red onion chutney*

#### MUSHROOM CROSTINI (VG)

*Toasted rustic bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction*

### MAINS

#### TURKEY BREAST ROULADE

*Filled with a pork, sage & onion stuffing and wrapped in streaky bacon, served with pigs-in-blankets, roast potatoes, seasonal vegetables, roasted parsnips and red wine gravy*

#### FILLET OF SALMON

*With butter-&-chive-glazed roast baby potatoes, seasonal vegetables and a creamy white wine, Prosecco, lobster & seafood sauce*

#### RIB OF BEEF

*Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes, seasonal vegetables and roasted parsnips*

#### SMOKED CHEEZE & BEETROOT TART (VG)

*A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables, roasted parsnips and cranberry gravy on the side*

### DESSERTS

#### CHRISTMAS PUDDING (V)

*With juicy sultanas, cider and rum, served with hot brandy sauce and mince pie ice cream*

#### CHERRY BROWNIE CHEEZECAKE (VG-M)

*Served with Belgian chocolate sauce. Contains almond milk.*

#### BAKED VANILLA CHEESECAKE (V)

*Topped with a Prosecco, vodka, mango & passion fruit compote*

#### CHEESE PLATE (V)

*Taw Valley Mature Cheddar, Stilton® and Camembert, accompanied by a caramelised red onion chutney, grapes, celery and Carr's® water biscuits*

### DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. **Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.** Fish and poultry dishes may contain bones. All weights are approximate uncooked.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.

This menu requires a pre-order. We require a deposit to confirm your booking, and full pre payment for all items pre ordered in advance. All pre payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website [www.stonegatepubs.com](http://www.stonegatepubs.com)