

THE HAVELOCK CHRISTMAS MENU

1 course £11.95/2 courses £15.95/3 courses £18.95

(gf) - gluten free (v) - vegetarian (ve) - vegan
(*Please ask if you prefer gluten free bread for any dish)

STARTERS

WINTER VEGETABLE SOUP (v)(gf*) with a warm bread roll

DEEP FRIED BREADED BRIE WEDGE (v) with cranberry chutney and dressed salad leaves

CLASSIC PRAWN COCKTAIL served with buttered brown bread

ROAST CHICKEN AND BLACK PUDDING TERRINE with piccalilli, toast shards and lamb lettuce

MAIN COURSES

BALLOTINE OF TURKEY (gf) rolled turkey breast stuffed with pork and chestnut stuffing and wrapped in bacon. Served with pigs in blankets, roast and boiled potatoes, honey glazed parsnips and carrots, roasted sprouts and natural gravy

OATMEAL BEEF OLIVES served with roast vegetables, creamed potato and a rich red wine gravy

POTATO GNOCCHI (v) served with roast butternut squash, sage and almond butter and pea shoot tendrils

HADDOCK MORNAY (gf) topped with chive potato and wholegrain mustard green beans

DESSERTS

CHRISTMAS PUDDING with a brandy sauce and vanilla ice cream

CHOCOLATE AND ORANGE TART (gf) with whipped cream and fresh berries

STICKY TOFFEE PUDDING (gf) served with toffee sauce and vanilla ice cream

ICE CREAM AND SORBET SELECTION (gf)