

CATERINA'S CHRISTMAS MENU

TWO COURSES **£30**
THREE COURSES **£35**

STARTERS

- SOUP OF THE DAY**, wheaten scone 1, 4, 5
STUFFED PORTOBELLO MUSHROOM, Parmesan, herb stuffing 1, 5, 9
GOATS CHEESE BON BON, apple & beetroot salad 1, 5, 6, 9
DUCK LIVER PARFAIT, toasted sourdough crostini, seasonal chutney 5, 9
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MAIN COURSE

- ROAST BEEF**, Yorkshire pudding, selection of potatoes, honey roast root vegetables, roast gravy 5, 9, 15
TURKEY AND HAM, sage and onion stuffing, selection of potatoes, honey roast root vegetables, roast gravy 5, 9, 15
ROAST SALMON, Dauphinoise potatoes, stemmed broccoli, pea & dill cream 5, 7
GOATS CHEESE AND RED ONION TARTLET, toasted hazelnuts 1, 5, 9, 11
GNOCCHI, roasted Mediterranean vegetables & wilted spinach 1, 5, 6, 9
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DESSERTS

- SHERRY TRIFLE**, Chantilly cream 1, 5, 9
CHOCOLATE & ORANGE TORTE, mixed berry compote 1, 5, 9
SPICED APPLE AND WINTERBERRY CRUMBLE, vanilla custard, ice cream 1, 5, 9

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR DISHES.

(1) Vegetarian
(2) Vegan
(3) Crustaceans
(4) Celery

(5) Dairy
(6) Egg
(7) Fish
(8) Peanuts

(9) Gluten
(10) Lupin
(11) Nuts
(12) Molluscs

(13) Mustard
(14) Soya
(15) Sulphur Dioxide
(16) Sesame Seeds