

# Christmas 2023



## 3 Courses for £33

### SOUP OF THE DAY

Wheaten Bread

**CHICKEN CAESAR SALAD** **vo**  
Black Olives, Sunblush Tomato, Crispy Chorizo

**SMOKED SALMON**  
Toasted Panettone, Fromage Blanc, Chive Vinaigrette

**HAM HOCK TERRINE**  
Truffle Mayo, Focaccia Bread

**WARM GOATS CHEESE TART**  
Caramelised Red Onion, Rocket Leaves

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**ROAST BEEF**  
Mashed Potatoes, Rich Roast Gravy

**TRADITIONAL TURKEY & HAM**  
Mashed Potatoes, Apricot & Chestnut Stuffing, Cranberry Compote, Bacon Gravy

**SEARED FILLET OF SALMON**  
Wasabi Mayo, Pickled Red Onion & Rustic Coriander Pesto

**SLOW COOKED PORK BELLY**  
Chickpea, Cannellini & Chorizo Cassoulet

**Above Main Courses served with Seasonal Vegetables & Duck Fat Roast Potatoes**

**WILD MUSHROOM & LEEK PIE** **v**  
Mashed Potatoes, Mulled Red Cabbage, Kale Pesto

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**VEGAN CHOCOLATE & ORANGE SPONGE**  
Vanilla Ice Cream

**PAVLOVA**  
Berry Compote

**EGG NOG CRÈME BRULEE**  
Shortbread

**CHRISTMAS PUDDING**  
Hot Brandy Sauce

\*Menu dishes and ingredients are subject to change\*

Meals are prepared in areas where allergenic ingredients are present.  
We therefore cannot guarantee that our dishes or the environment they are prepared in will be 100% allergen-free.  
If you have a specific allergy, please inform your server while ordering.

**v | vo** denotes suitable for Vegetarians or Vegetarian alternative available

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