BRUCE STOVE KITCHEN

CHRISTMAS MENU

2 courses £20 / 3 courses £25 FOR PARTIES of 4 - 6

STARTERS

WINTER VEGETABLE SOUP

crème fraiche, sourdough (v / vg)

HAM HOCK TERRINE

smoked applewood cheddar, piccalilli, watercress

SCOTTISH SMOKED SALMON

Served on a bed of steamed leaks & cream cheese with a lemon & olive oil dressing

GRILLED GOAT'S CHEESE

Served on a mixed salad with a basil pesto dressing

MAINS

All Served with sides of roast potatoes, parsnips, carrots, brussels sprouts, pigs in blankets, jus

ROAST TURKEY

Wild mushroom & chesnut, wrapped in streaky bacon

LAMB CUTLET

Sweet potato mash, kale, red wine jus

PAN FRIED SEA BASS

spicy red lentils, pak choi, saffron white wine sauce.

SPINACH, PARSNIP, WALNUT AND CRANBERRY STACK

Served with sweet pepper sauce. (VG)

DESSERTS

CHRISTMAS PUDDING

crème anglaise

MIXED BERRY & APPLE CRUMBLE

vanilla ice cream

STICKY TOFFEE PUDDING

ice cream, butterscotch sauce

POACHED PEAR

vegan ice cream (vg)

ABOVE MENU IS BY PRE ORDER ONLY PLEASE HAVE THIS TO US A MINIMUM OF 1 WEEK PRIOR TO YOUR BOOKING DATE.