

SALTY SEA DOG



# CHRISTMAS SET MENU

2 COURSE £27 • 3 COURSE £32

INCLUDES A WELCOME DRINK

Please choose from one of the following – Glass of prosecco, bottle of Estrella or a soft drink

## STARTERS

**Chicken & Smoked Ham Hock Terrine** GF\*  
With a plum & apple chutney, toasted sourdough

**Wild Mushroom on Sourdough** V Vg\*  
Tossed in garlic butter & herbs, toasted sourdough

**Honey Chilli Chicken**  
Lightly battered chicken in a honey, soy & chilli glaze, served with an Asian Salad

**Halloumi Fries & Pomegranate Seeds** V  
With a plum & apple chutney

**Prawn Cocktail** GF\*  
Traditional prawn cocktail, with a sourdough toast

## MAINS

**Turkey & Smoked Ham Hock Pie**  
Mash potato, pigs in blankets, sprouts, spiced braised red cabbage, served with gravy

**Santa Burger**  
Beef patty, turkey, sausage sage & onion stuffing, cranberry chutney, all in a brioche bun & crowned with a pig in blanket.  
Served with gravy & fries

**Mushroom, Brie & Cranberry Wellington** V Vg\*  
Roast potatoes, honey glazed rosemary parsnips & carrots, sprouts, mixed greens, spiced braised cabbage & gravy

**Salty Festive Dinner**  
Buttered roasted turkey, pigs in blankets, roast potatoes, sausage sage & onion stuffing, honey rosemary parsnips & carrots, sprouts, mixed greens, spiced braised red cabbage & gravy

## DESSERTS

**Traditional Christmas Pudding** V  
Served with a Brandy sauce

**Sticky Toffee Pudding** V  
Served with your choice of ice cream or custard

**Chocolate Orange Brownie Torte** V Gf Vg\*  
Brownie base topped with a chocolate orange torte.  
Served with ice-cream

V = Vegetarian Vg = Vegan

GF = Gluten free GF\* = Can be made gluten free

VG\* = Vegan option available upon request



