



Christmas at The Caley

2 COURSES FOR £26.50 / 3 COURSES FOR £32.50
BOOK NOW CALEYSAMPLEROOM.CO.UK

Starters

Soup (VG / GFR)

Butternut squash, parsnip, and sweet potato soup
served with dried tomato and rosemary focaccia bread

Tequila King Prawn (GF)

King prawns in a crispy tequila and tonic batter
served with a marie rose dip on a bed of rocket leaf

Smoked Salmon Terrine

Smoked salmon layered with cream cheese and lemon
with dill and chives, served with melba toast

Mushroom and Tarragon Pâté (V)

Mushroom and tarragon pâté served on toasted focaccia bread

Piggy Nibbles (GF)

Pigs in blankets drenched in honey chilli sauce



Mains

Roast Turkey Or Grilled Beef

Served with chorizo stuffing, pigs in blankets, goose fat roast potatoes,
seasonal vegetables, and gravy

Chicken & Chorizo Stroganoff (GF)

Tender chicken thighs and chorizo in a Mushroom stroganoff sauce
Served with bacon & spring onion mash or rice

Veg Wellington (VG)

Portobello mushroom, butternut squash and pinach, on a chestnut mushroom
pâté. Served with roast potatoes, mash, seasonal vegetables and onion gravy

Three Cheese Haddock Mornay

Rollled haddock with spinach in a three-cheese sauce
served on a bed of mash with seasonal vegetables



Desserts

Christmas Pudding (V)

Served with brandy sauce

Mini Boozy Trifle (V)

Vanilla sponge soaked in port & sherry, mixed berries, custard and cream

Mini Choc Orange Cheesecake (V / GF)

Served with whipped cream & raspberry coulis

*Vegan Dessert option available on request

CALEYSAMPLEROOM.CO.UK

GF VG DF V R
GLUTEN FREE - VEGAN - DAIRY FREE - VEGETARIAN - ON REQUEST

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.
While we attempt to maintain separation in cooking, we cannot guarantee that any items are kept 100% separate.
Please speak with a member of staff to discuss any allergen requirements.