

# EXAMPLE CHRISTMAS MENU 2024 CALEY SAMPLE ROOM

**£25 PER PERSON 2 COURSES**

**£32 PER PERSON 3 COURSES**

## STARTERS

TRADITIONAL PRAWN COCKTAIL (GF)

Bound in Whisky laced Marie Rose Sauce, with Bread & Butter

HOME MADE FRESH SOUP (GF VG)

With warm bread and dairy free butter

BREADED BRIE (GF)

Deep fried Rosemary & Thyme Panko - Breaded Brie with Cranberry Sauce

LUXURY CHICKEN LIVER PATE (GFO)

With Brioche Toast & Apple & Tomato Chutney

MUSHROOM CIABATTA (V) (VGO) (GFO)

Sautéed Garlic, Mushrooms, topped with Wild Rocket on toasted Ciabatta bread

SCOTTISH SMOKED SALMON (GFO)

Toasted sourdough, Lemon & dill cream with leaves

## MAIN COURSES

GRILLED TURKEY BREAST (GF)

With Pigs in Blankets, Sage & Onion stuffing, Goose Fat Roast Potatoes, Brussels Sprouts & gf Stock Gravy

MEDITERANNEAN VEGETABLE TART (VG) (GF)

With Herb Roasted New Potatoes, Brussel sprouts, & greens

PAN ROASTED FILLET OF SCOTTISH SALMON (GF)

With Baby New Potatoes, Greens, Lemon & Dill Hollandaise

FLAME GRILLED TURKEY BURGER (GFO)

With lettuce, tomato, mayo, brie & cranberry served with skin on fries

### FLAME GRILLED BEEF BURGER (GFO)

With lettuce, tomato, mayo, caramelized red onion chutney, served with skin on fries

### MOVING MOUNTAINS BURGER (VG) (GFO)

Plant-based quarter pounders made from pea and Soya protein topped with Vegan cheese and cranberry sauce

### FLAME GRILLED STEAK (GF)

With Pigs in Blankets, Sage & Onion stuffing, Goose Fat Roast Potatoes, Brussels Sprouts with & gf Stock Gravy

## DESSERTS

### CHRISTMAS PUDDING (GFO) (V) (VGO)

Brandy Sauce, Cointreau-Soaked Cranberries

### BAILEYS CHEESECAKE

With dehydrated Orange & Oreo Chocolate

### CRANACHAN

Raspberries folded into cream flavoured with honey, whisky & toasted oatmeal

### PROFITEROLES

With salted Caramel Sauce

### TRIO OF ICE CREAM (GFO) (VGO)

Vanilla, Chocolate, Strawberry

### STICKY TOFFEE PUDDING (GF) (VG)

With vegan vanilla ice cream & Biscoff