

# Lowden Christmas Menu

Served Every Tuesday, Wednesday, Thursday

From the 1<sup>st</sup> December until the 21<sup>st</sup> December

2 courses - £25 or 3 courses - £30

To book – please call the Restaurant on 01225 702 345

## To Start

- Soup de Jour. (GFO) (V)
- Baked Camembert, topped with rosemary. Served with sweet cranberry sauce & toasted Ciabatta. (GFO) (V)
- Prawn Cocktail, a mixture of Crayfish, King Prawns & Crevettes in a smoky Marie Rose sauce on crisp little gem lettuce. (GF)
  - Pigs Cheek Croquette, served on a celeriac puree with pickled vegetables and apple.
- Pan Fried Wild Mushrooms, in a creamy tarragon sauce. Served on toasted Sourdough, topped with crispy rocket and truffle oil. (GFO) (V)

## Mains

- Roasted Turkey served with Pigs in Blankets, homemade stuffing and festive trimmings. (GFO)
- Roasted Sirloin of Beef served with all the trimmings & a homemade Yorkshire Pudding. (GFO)
  - Salmon en Croute. Salmon fillet and shaved fennel, wrapped in puff pastry. Served with sauteed new potatoes, seasonal vegetables & a watercress sauce.
  - Homemade chestnut and mushroom Loaf served with roast potatoes, Yorkshire pudding, vegetarian gravy and a selection of seasonal vegetables. (V)(VEO)(GFO)
- Local Venison Haunch steak, pan fried, with dauphinoise potatoes, pea, pancetta, shredded Brussel sprouts & black pudding. Served with a redcurrant Jus. (GFO)

## To Follow

- Homemade Lowden Christmas Pudding with Brandy sauce. (GFO)
- Lowden Cheese Board, a selection of artisan cheeses, served with crackers, chutneys, celery & apple. (GFO)
  - Bailey's Crème Brulee served with a homemade Viennese Biscuit. (GFO)
  - Chocolate & Salted Caramel Torte served with Vanilla Ice cream.
- Cointreau & Clementine Steamed Syrup Sponge, with a homemade Crème Anglaise.