

LOWDEN CHRISTMAS MENU

Served Every Tuesday, Wednesday, Thursday

From the 1st December until the 22nd December

2 courses - £27.50 or 3 courses - £32.50

Booking is essential – 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)
- Home Beetroot Cured Salmon, served with a Celeriac & Horseradish Remoulade and side salad. (GF)
- Homemade Chicken Liver Pate, served with Red Onion Marmalade, pickled Cornichon & toasted Hobbs House Sourdough. (GFO)
- Roast Autumn Vegetable Salad, topped with Grilled Goat's Cheese & Balsamic Glaze. (GF) (V) (VEO)

Main Course

- 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)
- Pan Fried Hake Fillet, served on Brown Shrimp Crushed New Potatoes, with Samphire & a Watercress & Spinach sauce. (GF)
- Homemade chestnut, mushroom, squash & spinach Wellington served with roast potatoes, Yorkshire pudding, vegetarian gravy and a selection of seasonal vegetables. (V)(VEO)
- Confit Duck Leg, served with Pommes Anna, Shredded Brussel Sprouts with Pancetta & Chestnuts served with a Port Reduction. (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)
 - Hazelnut Praline Tart served with Honeycomb Ice Cream. (GFO)
 - Homemade Traditional Yule Log served with a Vanilla Pouring Cream.
- Mulled Wine Poached Pears, served with Vanilla Ice Cream & Candied Pecans. (GF) (VEO)

(V) Vegetarian

(GF) Gluten Free

(GFO) Gluten Free Option

(VEO) Vegan Option