

# Merry Christmas and a Happy New Year

## CHRISTMAS FAYRE

### TO START

#### Butternut Squash Soup (VEG)

Butternut squash, sweet potato and carrot soup topped with crispy sage leaf

#### Prawn and Avocado (GF)

King prawns poached in garlic butter and parsley served on a bed of chilli and lime infused mango and avocado salsa

#### Ardennes Pâté

Traditional pork pâté served with homemade onion chutney and toasted sourdough

#### Breaded Brie (V)

Homemade melting breaded brie served on a cranberry compote

£29.95  
for  
3 course

£24.95  
for  
2 course

### MAIN EVENT

#### CHOICE OF:

#### Butter Roasted Turkey (GF)

#### Sirloin of Beef (GF)

#### Honey-glazed Pork Belly (GF)

Served with rosemary, thyme and garlic roasted potatoes, pig in blanket, homemade pork, sage and onion stuffing, Yorkshire pudding, honey-roasted parsnips, carrots and seasonal vegetables

#### Cajun Salmon

Oven-roasted salmon fillet topped with a creamy cajun sauce, served with butter-roasted new potatoes and green beans

#### Sweet Potato, Cashew & Apricot Chutney Tart (VEG/GF)

A gluten free shortcrust pastry tart filled with sweet potato, cashew nut sauce and apricot chutney, topped with mixed seeds and nuts, served with honey-roasted parsnips, carrots and seasonal vegetables

### DESSERT

#### Traditional Christmas Pudding (V)

Served with brandy-infused sauce

#### Chocolate Orange Mousse (V/GF)

Served in a brandy snap basket with fresh raspberry coulis

#### Apple, Cranberry & Pear Crumble (V)

Served with custard

#### Sticky Toffee Cheesecake (V)

Served with vanilla ice cream and a honeycomb crumb

#### Festive Eton Mess (V)

Spiced winter fruit inspired Eton Mess

#### Chocolate Orange Slice (VEG)

Served with double cream

### TO FINISH

#### Mini mince pies and English tea or coffee

VEG = Vegan, V = Vegetarian, GF = Gluten free

If you have any allergies or dietary requirements please let us know at time of ordering

The  
**Ship Inn**  
SOUTH FLEET