

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
SOUTHFLEET