



A CHRISTMAS FEAST

At The Botany Bay Inne

3 courses - £29.95

2 courses - £25.95

STARTERS

Spiced carrot and pumpkin soup served with vegan cream, roasted pumpkin seeds and warm sourdough bread (VE,GFA)

Smoked mackerel salad with beetroot puree

Duck and orange pate, plum and apple chutney, balsamic glaze and warm sourdough bread (GFA)

MAINS

ALL SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

Turkey breast, apricot stuffing, pigs in blankets, gravy and roast potatoes (GF)

12 hour Braised beef cheek, roasted garlic parsley mash and red wine jus (GF)

Salmon en croute, bacon and pea medley served with roast potatoes and creamy white wine, parsley sauce (GF)

Sweet potato and red onion marmalade seeded tart served with roast potatoes and rich tomato sauce (VE)

DESSERTS

Chocolate and raspberry tart served with wild berry compote or vegan cream (GF,VE)

Christmas pudding and baileys custard or vegan cream (VE,GF)

Tiramisu layer cake served with whipped cream and chocolate
straw

AFTER DINNER TREATS

Almond biscotti and mince pies

