

Tippling Philosopher

# CHRISTMAS MENU

## STARTERS

ARDENNES PATE WITH GARLIC MUSHROOMS & NUTTY TOAST

SMOKED SALMON WITH PICKLED CUCUMBERS, CRÈME FRAICHE & NUTTY TOAST

HOMEMADE SOUP OF THE SEASON WITH MALTED BLOOMER V VG GF  
GLUTEN FREE BREAD AVAILABLE

## MAIN COURSE

TURKEY & TATTIES GF

TURKEY ROULADE WITH GOOSE FAT ROAST POTATOES & ALL THE TRIMMINGS  
GLUTEN FREE OPTIONS AVAILABLE

POACHED SEABASS

WITH LEMON GLAZE, GREEN BEANS & CREAMED POTATOES

6OZ ABERDEEN ANGUS BURGER

TOPPED WITH PORK PATTY AND MONTEREY JACK CHEESE  
SERVED WITH SKIN ON FRIES & PIG IN BLANKET

VEGAN BEETROOT WELLY

WITH COUS COUS & VEGETABLES VG

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY BUTTER AND DOUBLE CREAM OR CUSTARD

HOMEMADE BRIOCHE BREAD & BUTTER PUDDING

WITH CLOTTED CREAM OR CUSTARD

TRILLIONAIRES CHEESECAKE GF V

WITH CARAMEL SAUCE & CLOTTED CREAM

TWO COURSES £22 THREE COURSES £28

PRE BOOKED AND ORDERED ONLY, 50% NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING  
BOOKINGS AVAILABLE FROM 23RD NOVEMBER TO 22ND DECEMBER

01963 250999

PLEASE INFORM US OF ANY ALLERGIES OR SPECIAL DIETARY NEEDS WHEN PRE-ORDERING