



The Dashwood Roadhouse



CHRISTMAS

MENU

STARTERS

-Traditional prawn cocktail (GF available)

Atlantic prawns, in a Marie-rose sauce on a fresh bed of crisp iceberg lettuce.

-Roadhouse Homemade chicken liver pate with calvados

Rich home-made chicken liver pate, served with toast and red onion chutney.

- Vegetable chowder (VG)

Winter warming vegetables, in a rich chowder, served with toast.

MAIN COURSE

-Roast Norfolk Turkey with all the trimmings (GF available)

Roast potatoes, pig in blanket, honey roast carrots and parsnips, sprouts with bacon and seasonal veg.

-Roast sirloin of beef with all the trimmings (GF available)

Epic Yorkshire pudding, roast potatoes, honey roasted carrots and parsnips, sprouts with bacon and seasonal veg.

-Traditional fish pie (GF)

salmon, smoked haddock and prawns in a creamy Leek sauce, topped with creamy mash and Gf bread crumbs served with seasonal veg.

-Butternut, kale and apricot roast (VG)

A mix of butternut squash, chestnuts, kale, apricots and brown rice with a sweet onion marmalade. served with roast potatoes and seasonal veg.

DESSERTS

-Xmas pudding with brandy sauce (VE)

-Home made sticky toffee pudding, with toffee sauce

and ice-cream (GF, VG available)

-home made lemon cheesecake (VE)

-cheese board- £3 supplement

PLEASE NOTE: THIS MENU IS FOR GROUPS OF 8 OR MORE.

2 COURSES: £25 3 COURSES: £30

BOOKINGS AND PRE ORDERS ONLY

PRICE INCLUDES CRACKERS AND TABLE DECORATIONS

PLEASE INFORM US OF ANY FOOD ALLERGIES OR INTOLERANCES

GF= GLUTEN FREE VE=VEGETARIAN VG=VEGAN

MENU AVAILABLE FROM 1ST-23RD DECEMBER

