

**CHRISTMAS MENU**  
1st December to 24th December  
**Celebrate with us!**  
12.00noon– 3.00pm



**To Start:**

Leek, potato & chive soup - a rustic soup of leeks, red skin potato & chives served with herb bread  
(GF) (V) (VE)

Duck parfait - orange & cointreau glaze. Served with wholemeal toast & salad garnish

Smoked salmon - served with a nordic inspired sauce of horseradish, dill & lemon & wholemeal bread  
(GF option)

Beetroot falafel - a blend of chickpeas, beetroot, spices & fresh herbs. Served with tzatziki & mixed leaf salad garnish (V) (VE) (GF)

**The Main Event:**

Turkey crown - beautifully tender turkey crown wrapped in bacon served with roast potatoes, seasonal vegetables, roast parsnips, butter cabbage mash, pigs in blankets & stuffing (GF option)

Roast lamb - slow roasted local lamb served with rosemary mash, seasonal vegetables & gravy (GF)

Salmon fillet - served with a cream tartare sauce of dill, capers & lemon, seasonal vegetables & sauté potatoes (GF)

Pumpkin & chickpea stew - a morrocan inspired stew with coriander & spices served with lime & coriander basmati rice (V) (VE) (GF)

**Desserts:**

Served with your choice of custard, brandy sauce, double cream or vanilla seed ice cream

Christmas pudding - a rich, fruity christmas pudding made with vine fruits & cherries, infused with cider, brandy, sherry & port (V) (GF)

Lemon meringue tart - a butter pastry tart topped with lemon curd & sweet meringue (V)

Chocolate & earl grey torte - a rich dark chocolate torte infused with earl grey tea leaves on a base of digestive biscuit (V)

Selection of cheeses, homemade chutney, celery, grapes assorted biscuits (£2.00 supplement)

**To Finish:**

Filter coffee & mince pies (£2.00 supplement)

**Pre-booked table prices**

**2 courses - £19.95**

**3 courses - £23.95**

**PLEASE BOOK TO AVOID DISAPPOINTMENT**

**Allergens**

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

Please ask for our Allergen menu if you require a full breakdown or ask a member of staff if you would like help with a specific dietary requirement.

## Christmas Booking Form

Name: \_\_\_\_\_

Number in Party: \_\_\_\_\_

Date : \_\_\_\_\_ Time: \_\_\_\_\_

### To Start:

Leek, potato & chive soup	
Duck parfait	
Smoked salmon	
Beetroot falafel	

### The Main Event:

Roast turkey & all the trimmings	
Roast lamb	
Salmon fillet	
Pumpkin & chickpea stew	

### Dessert:

Christmas pudding	
Lemon meringue tart	
Chocolate & earl grey torte	
Selection of cheeses, homemade chutney, celery, grapes assorted biscuits	

Please return to The Bistro, The National Herb Centre, Banbury Road, Warmington, OX17 1DF