

Christmas

To Start

Baked apple & roasted parsnip soup (GFA,VEA)

Smoked haddock & leek risotto (GF)

Roasted winter vegetable & quinoa salad w/ tahini garlic dressing (VE,GF)

Italian baked meatballs w/ mozzarella

Garlic mushroom gratin topped w/ herb breadcrumbs (V,GFA)

Mains

Traditional turkey with all the trimmings (GFA)

Roast beef w/ creamed horseraddish & Yorkshire pudding (GFA)

Nut and root vegetable roast (VE)

Chicken marsala served w/ mashed potato and buttered greens (GF)

Lemon butter salmon w/ roasted vegetables & new potatoes (GF)

Dessert

Christmas pudding w/ brandy custard & gingerbread syrup (V,GFA,VEA)

Homemade toasted almond & amaretto cheesecake (V)

Rich chocolate torte w/ blackberry ice cream (V,GF)

Strawberry daiquiri sorbet (VE,GF) (ABV 5%)

Vanilla bean panna cotta w/ winter berry compot (GFA,V)

2 COURSES £19.5 | 3 COURSE £23.5

The Small Print: CHRISTMAS MENU AVAILABLE BY BOOKING AND PRE-ORDERING ONLY
AVAILABLE FROM MONDAY 25TH NOVEMBER UNTIL THURSDAY 19TH DECEMBER
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY WHEN DINING WITH US.
WELCOME ADVANCED NOTICE SO WE CAN PROVIDE YOU WITH OPTIONS & ALTERNATIVES
V - VEGETARIAN | VE - VEGAN | GFA - GLUTEN FREE OPTION AVAILABLE | GF- GLUTEN FREE

THE WEST CROSS INN
BAR & RESTAURANT