



# CHRISTMAS MENU:

SERVED WEDNESDAY, THURSDAY, FRIDAY & SATURDAY LUNCH & DINNER

FROM WEDNESDAY 1<sup>ST</sup> UNTIL FRIDAY 24<sup>TH</sup> DECEMBER 2021

(11:30-15:00 & 17:30-21:00)

PRE-ORDERS AND BOOKINGS ONLY FOR TABLES OF UP TO 20 PEOPLE

2 COURSES £21.95, 3 COURSES £26.95

## TO START:

HOMEMADE GAME PATE SERVED WITH CIDER APPLE CHUTNEY AND TOASTED CIABATTA (A)

HOMEMADE RUNNY SCOTCH EGG SERVED WITH BEETROOT KETCHUP AND DRESSED SALAD GARNISH (A)

MOLTEN BRIE BITES, COATED WITH PANKO BREADCRUMBS, SERVED WITH CRANBERRY MARMALADE (V) (A)

SMOKED SALMON & CREAM CHEESE ROULADE WITH CUCUMBER SALAD GARNISH & TOASTED CIABATTA (A)

TEMPURA CAULIFLOWER FLORETS WITH SESAME SEEDS, SPRING ONIONS & SWEET CHILLI GLAZE (V) (VE)

## THE MAIN EVENT:

ROAST TURKEY BREAST WITH ALL THE TRIMMINGS, HOMEMADE STUFFING, AND HOMEMADE GRAVY (A)

CHARGRILLED FLAT IRON STEAK (SERVED MR) WITH SKINNY FRIES, PEPPERCORN SAUCE & ROASTED TOMATO (G)

HERB CRUSTED SALMON PAVE SERVED ON A MEDLEY OF LEMON & DILL BUTTERED VEGETABLES & NEW POTATOES

ROASTED BUTTERNUT SQUASH, PINE NUT AND BABY SPINACH WELLINGTON WITH SEASONAL GREENS. (V) (VE) (A)

## FOR DESSERT:

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY CUSTARD OR MARSHFIELD VANILLA ICE CREAM

HOMEMADE TRIPLE CHOCOLATE BROWNIE, WARM CHOCOLATE SAUCE & MARSHFIELD VANILLA ICE CREAM (G)

HOMEMADE BANOFFEE CHEESECAKE WITH MARSHFIELD VANILLA ICE CREAM AND SALTED CARAMEL SAUCE (A)

CLASSIC VANILLA CRÈME BRULEE WITH LEMON SHORTBREAD

POACHED PEAR IN MULLED WINE, DARK CHOCOLATE, CRUSHED RASPBERRIES & RASPBERRY SORBET (VE) (G)

Please make our team know of any allergies or dietary requirements upon booking



# CELEBRATE CHRISTMAS IN THE GARDEN

	PARTY NAME: PARTY DATE & TIME:	CONTACT NUMBER: NUMBER OF GUESTS:		
NO.	GUEST NAME:	STARTER CHOICE	MAIN CHOICE:	DESSERT CHOICE:
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				

**Please note that a £10 cash deposit is required from each person to secure your booking. Please speak to a member of The Garden team if you have any questions 01249 465672**

CONTACT US: EMAIL: [INFO@THEGARDENUK.CO.UK](mailto:INFO@THEGARDENUK.CO.UK) PHONE: 01249 465672

OUR PRODUCE IS LOCALLY SOURCED AND HOMEMADE WHERE POSSIBLE. WE MAKE OUR FOOD IN A KITCHEN THAT CONTAINS NUTS AND OTHER PRODUCTS THAT ARE CONSIDERED ALLERGENS. PLEASE SPEAK TO A MEMBER OF OUR TEAM FOR MORE INFORMATION REGARDING OUR FOOD AND INGREDIENTS.

The Garden is an independent restaurant, which is owned and operated by one individual and a small team and is not part of any franchise or chain.