THE LAURISTON

# Christmas

## 2 COURSES £30 | 3 COURSES £35

*+ glass of prosecco £5*

## STARTERS

**Salmon Tartare** (gfa)
*Salmon tartare served with caviar and bread or gluten-free bread.*

**Spiced Pumpkin Soup** (ve, gfa)
*A warming spiced pumpkin soup served with bread or gluten-free bread.*

**Baked Camembert** (ve, gfa)
*Oven-baked Camembert served with cranberry chutney, toasted bread and pecan nuts, chicory*

## MAINS

**Slow-Braised Beef** (gf)
*Slow-braised beef brisket, served with a rich gravy, brussels sprouts, carrots, parsnips and potatoes.*

**Roast Turkey**
*Rolled turkey filled with cranberry, apple, breadcrumbs, onion, garlic and celery, Served with seasonal vegetables, potatoes and gravy.*

**Sweet Potato & Spinach Pie** (v)
*Puff-pastry pie filled with sweet potato, carrots, onion, garlic, double cream. Served with gravy and potatoes.*

**Festive Roasted Vegetable & Chickpea Loaf** (ve, gfa)
*A homemade vegetable loaf made with spinach, kale, chickpeas, sweet potatoes, mushrooms and carrots. Served with seasonal vegetables, potatoes and vegan gravy.*

## DESSERTS

**Homemade Sticky Toffee Pudding** (ve, gf)
*Served with Christmas-spiced vegan ice cream.*

**Homemade Sherry Trifle** (ca)
*A traditional homemade trifle layered with sherry infused sponge, jelly, custard and cream, topped with flaked almonds..*

**Pan-Fried Panettone**
*Golden pan-fried Panettone served with whipped cream.*

*(v) = vegetarian, (ve) = vegan, (gf) = gluten free, (gfa)=gluten free available, (ca) contains alcohol. All dishes are prepared in a kitchen that uses nuts and flour.*