Starters

Roasted butternut squash bisque with chestnut croutons and crusty bread (Ve)

Liverpool Gin cured salmon with beetroot horseradish and avocado cream Ham

hock and pea terrine, piccalilli and herb baked ciabatta

Caramelised goats' cheese with spiced plum chutney on toasted brioche

Mains

Roasted turkey with goose fat roast potatoes, heritage carrots, honey-glazed parsnips, pigs in blankets, and a rich turkey gravy

Slow roasted beef on seasonal Christmas vegetables, goose fat roast potatoes, and peppercorn cream

Cod fillet with a soy ginger and honey glaze, nutmeg spinach, and seasonal Christmas vegetables

Winter veg casserole with haricot beans, lentils, and spinach, with seasonal Christmas vegetables (Ve)

<u>Desserts</u>

Hot Christmas pudding with brandy custard

Salted caramel chocolate tart with vanilla cream

Winter berry cheesecake with mango and raspberry sauce

Selection of British cheeses, with onion relish, celery, grapes, and crackers

Traditional chocolate cake with a glossy chocolate frosting (Ve)

Warm mince pies

Christmas Dinner bookings are now available! Our 3 course meal is £23.99, or £27.99 with a welcome drink and a coffee to finish. Add Christmas crackers to your table for £1 each! Shoot us an email at oshenquiries@gmail.com to book, or just scan the code. We can't wait to celebrate with you!

