



Uplands Christmas Fayre Menu 2018

Starters

Homemade Spiced Carrot & Ginger Soup (GFA,V)

Served with warm bread

Salmon Mousse (GFA)

Cucumber jelly, sour dough bread

Game Terrine (GFA)

Spiced cranberry chutney, sour dough bread

Goats Cheese Bon Bons (GFA, V)

Red onion marmalade & lavender, warm bread

Mains

Turkey Crown Wrapped in Streaky Bacon (GFA)

Roast potatoes, parsnips, carrots, Brussel sprouts & pancetta, pigs in blankets, stuffing, cauliflower cheese and Yorkshire puddings

Pan Fried Rainbow Trout (GF)

Fondant potato, cauliflower puree, sautéed green beans, lemon butter sauce

Pan Fried Lamb Rump (GF)

Pomme anne potatoes, honey glazed carrots, celeriac puree, red wine jus

Mediterranean Vegetable Strudel (GFA, V)

Tomato sauce, croquette potatoes

Desserts

Sloe Gin & Plum Crumble (V)

Served with custard

Profiteroles (V)

Served with Chantilly cream and Madagascan Vanilla ice cream

Duo of mousse (GFA, V)

Frangelico mousse & Baileys white chocolate mousse, poached strawberries & crunchy crumb

2 courses £17.95

3 courses £21.95

Allergies & Intolerances - All our food is freshly homemade using a variety of ingredients, if you have an allergy or intolerance to specific foods we can give advice on which foods to avoid, please ask a member of staff.

Some of our food may come from suppliers who have nuts in their factories.

GF: Gluten Free | **GFA:** Gluten Free Available | **V:** Vegetarian | **N:** Contains Nuts

