



Festive Menu

2 COURSES £14.50 3 COURSES £18.95

Starters

Winter Vegetable Soup - Warm Hearty Soup served with herb croutons
Salmon, Prawn & Crayfish - A Cocktail served with Marie Rose sauce & Caviar
Pate - Served with Red Onion Marmalade & Crostini's
Garlic Creamy Mushrooms - Served on Garlic Bread drizzled with Balsamic Vinnegar
Reindeer Meatballs - Served in a rich Tomato Sauce with Chestnuts, Sage & Parmesan

Main Course

Turkey Breast Stuffed with Sausage Meat and Chestnuts & Wrapped in Smoked Bacon,
Duck Fat Potatoes, Pigs in Blankets and Turkey Gravy
Slow Cooked BBQ Blade of Beef, Parmesan, Truffle & Spring Onion Mash, BBQ Sauce
and Spring Onion Fritters
Grilled Salmon, Crushed New Potato Cake, Green Beans and a Champagne Butter Sauce
Vegan Roasted Vegetable and Seitan Wellington, Roasties, Stuffing & Vegan Gravy
Melt In Your Mouth Lamb, Bubble & Squeak, Rosemary & Garlic Gravy
(all served with a selection of fresh vegetables)

Desserts

Chocolate Fudge cake
Served warm with a
Winterberry compote

Christmas Pudding
Filled with mixed vine fruits and
almonds served warm with brandy sauce

Oreo Cheesecake
Our well-loved cheesecake is served
with a jug of cream or ice cream

Coconut & Cocoa Torte
This Vegan dessert is served
with Vegan Ice cream

White Chocolate & Raspberry Roulade
Delicious swirl with a meringue coating served
With ice cream or a jug of cream

Book your table today at thestuffeddormouse.co.uk

A small deposit may be required for your booking, and a pre-order for parties of 8 or more

All our food is prepared in a kitchen where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have a question, allergy or intolerance, confirmation of our full allergen information will be available on request



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