Christmas
MENU
Served from 1st December to 24th December

Starters

Classic Prawn Cocktail (GF, DF) £7.95
Serverd with buttered brown bread

Warm Brie & Cranberry Quiche (V) £6.95
On crisp salad and red onion chutney

Veg Scotch Broth (V, DF) £6.95
With crispy warm roll & butter

Trio of Melon Balls and Lemon Sorbet (V, GF) £6.95

Mains

Roast Turkey (GF, DF) £17.95
Served with roast and boiled potatoes, chipolatas, stuffing roast carrots & parsnips, brussel sprouts and turkey gravy
Small plate £10.95

Honey Roast Gammon (GF, DF) £17.95
Served with seared peach roast & boiled potatoes, roast carrot & parsnip, brussel sprouts and cider gravy
Small Plate £10.95

Pan Fried Salmon (GF) £19.95
Served with a white wine & prawn veloute, roast parsnip and carrot, brussel sprout and creamy mash
Small Plate £11.95

Slow Braised Shin of Beef Bourguignon Pie (GF, DF) £19.95
Served with roast carrot & parsnip, brussel sprout, creamy mash and red wine sauce
Small Plate £11.95

Butternut Squash, Kale & Apricot Vegetable Roast (V, GF, DF) £16.95
With roast & boiled potatoes, roast carrot & parsnip, brussel sprouts and vegan gravy
Small Plate £ 9.95

Dessert

Christmas Pudding & Brandy Sauce (GF) £7.45
Apple & Mixed Berry Crumble With Rhubarb Custard £7.45
After Eight Cheesecake with Cream £7.45
Cheese Board With Chutney, Mixed Crackers and Frozen Grapes (GF) £8.50
Dairy Free Desserts Available

(GF) Gluten Free (DF) Dairy Free ((V) Vegetarian (VG) Vegan
All of the above dishes can be prepard Gluten Free. It is the responsibility of the booker to inform us of an allergy or intolerance in advance
To book a table please call the bar on 01381 620529 or email chanonrypointbarandbistro@gmail.com