



**SLAUGHTERHOUSE** BAR & EATERY

# CHRISTMAS PARTY MENU

**£38 for 3 courses**

## STARTERS

### **Butternut Squash & Ginger Soup**

Roast chestnuts (vg, gf)

### **Smoked Salmon**

Prawn & avocado  
bruschetta, bloody mary  
dressing, lemon puree (gfo)

### **Crispy Chicken Wings**

Chilli & orange glaze,  
tomato & cranberry salsa

### **Baked Field Mushrooms**

Ricotta & parmesan  
filling, savoury granola,  
watercress & pickled red  
onion salad (v, gf)

### **Seared Scallops**

Chorizo, artichoke puree,  
crispy squid, samphire,  
herb oil (gfo)

\* SMOKED IN HOUSE

v - vegetarian  
vg - vegan  
gf - gluten free  
vgo - vegan option  
gfo - gluten free option

## MAINS

### **Roast Turkey Breast**

Pork, smoked bacon & chestnut stuffing, pigs in  
blankets, roast potatoes, roast veg, turkey gravy (gf)

### **Fillet of Cod**

Root vegetable & potato terrine, tenderstem broccoli,  
fennel, tarragon & lemon cream (gf)

### **Mulled Wine Braised Beef Brisket**

Honey roasted root veg, horseradish mash,  
mulled wine jus (gf)

### **Pearl Barley**

Jerusalem artichoke, butternut squash & goats cheese  
risotto, pine nuts & crispy kale (v, vgo)

### **"Festive Ribs"**

Smoked ribs, cranberry, bbq & festive spice infused  
sauce, french fries, rosemary salt, coleslaw (gf)

## AFTERS

### **Christmas Pudding Ice Cream Sundae**

Cinnamon toffee sauce, brandy cream,  
rum soaked golden raisins

### **Apple, Cranberry & Hazelnut Crumble**

Vanilla custard (gfo)

### **Chocolate Orange Tart**

Clotted cream, orange blossom syrup

### **Selection of 3 Cheeses**

Crackers, chutney, grapes, celery (gfo)

### **Selection of Ice creams/Sorbets (gfo)**

