



# FESTIVE MENU

Available 1st - 24th December

## Starters

Spiced carrot fritter with coriander chutney (GF, V)

Black pudding cannonballs with bacon & onions

Soup with clarks bakery granary bread (can be GF)

Creamy mushroom fricassee on toasted sour dough (V can be GF)

## Mains

Turkey with all the trimmings (can be GF)

Slow cooked lamb shank on a bed of polenta with persian lime chutney (GF)

Filo tart filled with vegetarian haggis & caramelised shallots served with winter vegetables (V)

Fillet of salmon - crushed potatoes - green beans - white wine sauce (GF)

Thai yellow curry with roast squash & potatoes - fragrant rice - som tum salad (GF, V)

## Desserts

Apple & pear crumble - vanilla pod ice cream (GF can be V)

Baileys & white chocolate cheesecake

Cheese selection - house chutney - oatcakes (can be GF)

Frozen grapes - dark chocolate shards - glass of prosecco (GF, V)

Baked peach melba - vanilla pod ice cream (GF can be V)

**2 course £20**

**3 course £24**

GF - Gluten Free    V - Vegan

We can cater for groups of up to 50 people on this menu and can also do up to 80 people for canapé & drinks parties. Call 01382 201533 or email [grant@averyandco.co.uk](mailto:grant@averyandco.co.uk) to make a reservation or for more details.