



# ANGELIQUE

# DINNER

3 COURSE

£37.95

## STARTER

### SPICED PARSNIP SOUP

Truffle parsnip crisps and pesto sourdough croutons

### PAN SEARED SCALLOPS

Pan seared scallops celeriac puree, apple and roasted hazelnuts

### CRISPY COATED MOZZARELLA STICKS

Deep fried mozzarella sticks served with chilli jam

### WOOD PIGEON BREAST

Wild mushroom fricassee blackberry jus and asparagus

### BEETROOT CARPACCIO

Trio of roasted beetroot, whipped goats cheese and toasted pine nuts

### SMOKED SALMON PARFAIT

Pickled fennel, pickled sweet onions and rye boules

## MAINS

### ROAST TURKEY WITH ALL THE TRIMMINGS

Roast Turkey in Sage butter, served with homemade stuffing, roasted vegetables and potatoes with rosemary and cranberry gravy

### BEETROOT RISOTTO

Roast beetroot, goats cheese and toasted walnut risotto

### TRIO OF GAME (€3.00 SUPPLEMENT)

Game pie, venison loin, sauté quail breast, fondant potato, thyme and redcurrant jus

### HERB CRUSTED CANNON OF LAMB (€4.00 SUPPLEMENT)

Brioche and herb crusted lamb in a redcurrant and red wine jus, gratin dauphinoise potatoes and sauté baby carrot

### PAN SEARED SEA BREAM FILLET

Roasted butternut squash, sage and pine nut butter

### 10oz SIRLOIN STEAK (€5.00 SUPPLEMENT)

28 day aged sirloin steak, served with chimichurri, truffle, parmesan fries, grilled beef tomato and watercress.

## DESSERTS

### CHRISTMAS PUDDING (Vegan Available)

Individual steamed christmas pudding served with brandy sauce

### TRIPLE CHOCOLATE BROWNIE

Almond butter crunch ice cream

### APPLE TARTE TATIN

Carmalised apple crisp and crème anglaise

### WHITE CHOCOLATE, LEMON CHEESECAKE

Lemon curd and raspberry sorbet

### MAYNARDS ICE CREAM

Christmas rum and raisin ice cream

### CHEESEBOARD (€4.00 SUPPLEMENT)

Black Bomber, Cornish Yarg, Stilton, Applewood cheddar, chutney, fruit, celery and crackers

### MINCE PIES AND A COFFEE €3.00

Whisky cream



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### ALLERGENS & INTOLERANCES

If you have any concerns over any item on the menu, please speak to a member of the team and let them know.

 GLUTEN FREE  VEGETARIAN  VEGAN  CONTAINS NUTS