## **NAGS HEAD**

#### WOLLASTON

## **CHRISTMAS MENU 2024**

Two courses for £29.95 or Three courses for £34.95

### **STARTERS**

## Creamy Homemade Roasted Potato and Parsnip Soup (GFO)

Served with crusty bread and butter

#### **Breaded Halloumi Fries (GFO)**

Served with sweet chilli dip and dressed salad leaves

#### **Butcher's Signature Brixworth Pate**

Served with dressed salad leaves, caramelised onion chutney and a warm baguette and butter

#### **Classic Prawn Cocktail (GFO)**

Served with dressed salad leaves, Marie Rose dressing, crusty bread and butter

#### **Wexford Mushroom (GFO)**

Served on toasted ciabatta with venison stock and glazed with Stilton

## **DESSERTS**

#### **Cinnamon and Apple Crumble (GFO)**

Topped with your choice of cream, vanilla ice cream or custard

#### **Traditional Christmas Pudding**

**Served with brandy sauce** 

#### **Chocolate Brownie (GF)**

Served with vanilla ice cream and chocolate sauce

#### **Baileys Cheesecake**

Served with chocolate sauce

### **MAINS**

### Fresh Roasted Turkey Roulade (GFO)

Filled with pork, sage and onion stuffing and wrapped in streaky bacon. Served with brussels sprouts, roast potatoes, pigs in blankets and a rich turkey jus

#### **Slow Cooked Venison in Port Jus (GFO)**

Served with mashed potatoes and festive vegetables

# Chef's Signature Pork Belly and Crackling (GFO)

Served with dauphinoise potatoes and a port and shallot jus

#### **Grilled Fillet of Salmon (GF)**

Served with daughinoise potatoes, a beurre blanc sauce, lemon wedge and festive vegetables

# Glazed Goats Cheese, Beetroot and Dried Figs (GF)

Served with crushed new potatoes, festive vegetables and balsamic glaze

If you have any allergies or intolerances, please feel free to ask a member of staff for any advice!

