



# Shwales'

## CHRISTMAS FAYRE

### STARTERS

- Winter Vegetable Broth**- served with our Great Taste Awarded wheaten bread
- Panko Coated Crispy Brie**- homemade cranberry compote, mixed leaves & balsamic dressing (v)
- Prawn & Avocado Cocktail**- dressed leaves, Marie-Rose sauce & our Great Taste Awarded wheaten bread
- Wild Mushroom Stroganoff**- toasted sourdough with parmesan, rocket & sun-dried tomatoes (Ve)

### MAIN COURSE

- Festive Turkey & Ham**- sage & onion stuffing, chipolatas, sprouts & pancetta, red wine gravy & homemade cranberry compote served with creamy champ, roast potatoes, seasonal greens & honey roast carrot & parsnip
- Daube Of Beef**- cooked in red wine, tender stem broccoli & parsnip crisps served with creamy champ, roast potatoes, seasonal greens & honey roast carrot & parsnip
- Chicken Saltimbocca**- chicken fillet, crispy prosciutto & sage, green beans & pan jus served with creamy champ, roast potatoes, seasonal greens & honey roast carrot & parsnip
- Crispy Skinned Salmon Fillet**- crushed roasted new potatoes, pea puree & sugar snap peas served with caper & dill hollandaise
- Wild Mushroom Stroganoff**- sauteed wild mushrooms in a creamy stroganoff sauce, served with basmati rice, garlic & herb flatbread, crispy onions & crème fraiche

### DESSERTS

- Trio of Desserts**- Bailey's cheesecake, winter berry roulade & chocolate nemesis
- Traditional Christmas Pudding**- brandy custard & muscat of fruits

