



# LANDSDOWNE ARMS.

## *Festive Menu*



### STARTERS

#### **Chicken Liver Pâté (G)**

*(Smooth, rich chicken liver pâté served with toasted Bread, onion chutney, and herb butter)*

#### **Himalayan Ember Lamb (So)**

*(Also known as lamb tass, marinated lamb cooked on pan with himalayan herb and spices and served with a fresh salad)*

#### **Prawn Bruschetta (Cr, G, So, D)**

*(Homemade bread topped with inhouse guacomole, sautéed prawns, and a drizzle of citrus dressing.)*

#### **Winter Spiced Vegetable Soup (V) (G, D) (GFO)**

*(A fragrant soup made with warming spices, root vegetables, served with homemade bread & Butter.)*

### MAIN COURSE

#### **Bacon Wrapped Roast Turkey (G, Su, So, D) (GFO)**

*(Roast turkey wrapped in streaky bacon, served with herb roasted potatoes, pigs in blankets, Honey glazed carrots, Brussels sprouts, stuffing balls and rich red wine gravy.)*

#### **Pan-Seared Salmon (F, D, So) (GF)**

*(Skin on Salmon pan seared to perfection, served on creamy mash with sautéed samphire, capers cream sauce.)*

#### **Winter Hearth Lamb (Su, D, So) (GF)**

*(Tender lamb slow cooked to perfection, paired with new potatoes, buttered green beans, broccoli, and finished with butter herbs.)*

#### **Plant Based Chicken Kiev (Ve) (G, So)**

*(Plant Based Chicken Kiev, served with herb roasted potatoes, Honey glazed carrots, Brussels sprouts, and vegan gravy.)*

### DESSERTS

#### **X-mas Pudding in Brandy sauce (D, G, Su, So )**

*(Traditional christmas pudding served with brandy sauce)*

#### **Sticky Toffee Pudding (D, So) (GF)**

*(A rich pudding smothered in warm toffee sauce and served with clotted cream.)*

#### **Rhubarb & Ginger Cheesecake (Ve) (GF) (So)**

*(Vegan Rhubarb cheesecake served with mix berry compot and vegan icecream.)*



**2 Course Meal £34.50 & 3 Course Meal £40.00**

**For Booking please call**

**01249812422**

**OR Visit our website:**

**[www.thealchemyofappetite.com](http://www.thealchemyofappetite.com)**

