



LANSDOWNE 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

