



EMPRESS OF BLANDINGS

CHRISTMAS @ THE EMPRESS

1st - 24th DECEMBER SERVED LUNCHTIMES & EVENINGS 3 COURSE £31.75 2 COURSE £26.95

STARTERS

Broccoli & Stilton Soup (GF option available)
served with crusty bread (v)

Smoked Salmon (GF & DF option available)
On a bed of mixed leaves with a lemon mayo drizzle

Creamy New Forest Wild Garlic Mushrooms (Vegan, GF & DF option available)
pan fried in cream & garlic served with garlic bread

Fresh Melon & Berry Fruits (Vegan, GF & DF option available)
melon, strawberries, raspberries and blueberries with a berry coulis

Ham Hock & Pea Terrine (GF Option Available)
Served with our own homemade chutney, dressed leaves & toasted ciabatta

MAINS

Traditional Roast Turkey (GF & DF option available)
Served with pigs in blankets, stuffing, cranberry sauce and gravy

Veggie Homemade Cranberry Nut Roast

Pan Fried Hake (GF & DF option available)
With A Roasted Pepper & Tomato Sauce

Venison Mushroom & Bacon Pie (GF option available)

Butternut Squash, Spinach & Chestnut Mushrooms Pie (Vegan, GF & DF option available)

"ALL ABOVE SERVED WITH SEASONAL VEGETABLES & CRISPY ROAST POTATOES"

Festive burger (GF & DF option available)
Homemade beef burger topped with turkey, cranberry sauce & Jack cheese served with Cajun fries

DESSERTS

Traditional Christmas pudding
with brandy sauce

After 8 ice cream sundae
pieces of after 8 mints layered with mint choc chip ice cream & chocolate sauce topped with cream

Vegan Chocolate Orange Tart
Served with vegan vanilla ice cream

Very Berry Cheesecake (GF option available)
Served with vanilla ice cream

A Selection of Cheese & Biscuits With Homemade Chutney (GF option available)