

NEW BOWLING GREEN  
WARWICK

# Christmas Day Menu

Tables available from 11:30am - Food served from 12:30pm

CHAMPAGNE & CANAPÉS ON ARRIVAL

## Starters

DUCK LIVER PARFAIT  
with Sourdough Toast (gf)

BUTTERNUT SQUASH & CHESTNUT SOUP  
with Crusty Bread (v)(vg\*)(gf\*)

CARAMELISED ONION & TOMATO TART  
topped with Goats Cheese (v)(vg\*)

STILTON FILO PARCELS  
with Cranberry Sauce (v)(gf\*)

## Mains

All served with family style veg:  
Garlic & Pancetta Sprouts (vg\*), Mixed Greens, Carrot & Swede Mash, Honey Roast Parsnips.

ROAST TURKEY CROWN  
with Roast Potatoes, Pigs in Blankets, Sausage Meat & Chestnut Stuffing  
Bread Sauce, Cranberry Sauce & Gravy (gf\*)

PAN FRIED SALMON  
served with a Champagne & Chive Sauce & Noisette Potatoes (gf)

AUBERGINE STEAK  
served with Onion Rings, Dauphinois Potato & Rich Red Wine Sauce (vg\*)(gf\*)

SLOW COOKED OX CHEEKS  
in Rich Red Wine Sauce with Horseradish Mashed Potato (gf)

## Desserts

CHRISTMAS PUDDING  
served with Brandy Cream (vg\*)

LEMON POSSET  
topped with mulled wine berries

CRANBERRY & SPICE BRIOCHE BREAD & BUTTER PUDDING  
served with Vanilla Custard

CHEESEBOARD (v)(gf\*)

COFFEE & TRUFFLES

£90 per person

Food will be prepared freshly based on advance orders, so for any dietary requirements please notify us at point of order so that we can ensure that the correct ingredients are available. Please note that there is a £50 deposit per person required at the time of booking. All menu choices must be in at least 10 days prior to booking date. If you do wish to cancel please let us know as soon as possible. Any cancellations within 7 days of booking will lose their deposit.

(vg) Vegan / (vg\*) Vegan option available on request / (v) Vegetarian / (gf) Gluten Free / (gf\*) Gluten Free option available on request.