



# The GAZELLE

## FESTIVE MENU 1ST TO 24TH DECEMBER

### STARTERS

**SMOKED SALMON, CLEMENTINE & CAPER SALAD (GF)**

Seasonal salad leaves & Dijon mustard dressing

**KING PRAWN COCKTAIL (GFA)**

Marie rose dressing & sliced bloomer

**SPICED POACHED PEAR & GOATS CHEESE SALAD (V, GF)**

Welsh honey & watercress

**LEEK & POTATO SOUP (V, GFA)**

Crusty bread & Welsh butter

**HAM HOCK TERRINE**

Piccalilli, apple sauce, watercress & toast

### MAINS

**ROAST TURKEY PAUPIETTE**

Roasted root vegetables, garlic roast potatoes, pigs in blankets, sticky red cabbage & rich stock gravy

**ROAST BEEF SIRLOIN WITH PORT & BLACKBERRIES (GFA)**

Roasted root vegetables, garlic roast potatoes & Yorkshire pudding

**HERB CRUSTED COD WITH CREAMED LEEKS (GF)**

Roasted root vegetables, creamed potatoes, white wine & cream

**BRAISED LAMB WITH STEM GINGER & PLUMS (GF)**

Roasted root vegetables, creamed potatoes, red wine & rosemary

**MUSHROOM, LEEK & LENTIL BAKE (V, GF)**

Roasted root vegetables & garlic roast potatoes

### PUDDING

**CHRISTMAS PUDDING**

Brandy sauce

**CHEESEBOARD**

Grapes, chutney & biscuits

**CHOCOLATE TORTE**

Cream or ice cream

**CREME BRULE**

Seasonal fruits & shortbread

2 COURSES £24.50 | 3 COURSES £32.50

*Available throughout the festive season.  
Pre orders are essential.*

#### ALLERGENS & INTOLERANCES

Please ask a member of our team for further information