



THE COTTAGE FESTIVE MENU

STARTERS

Traditional Lentil Soup (V)

served with warm bread and butter

Classic Prawn Cocktail

Marie Rose Sauce, Iceberg Lettuce, Parseley Oil

Haggis Bonbons

with creamy peppercorn Sauce

Ham Hock & Pea Terrine (GF)

served with minted pea puree and a house salad

MAIN COURSES

Traditional Roast Turkey

roast potatoes, new potatoes, pigs in blankets, stuffing, winter vegetables, gravy & all the trimmings

Kale & Butternut Squash Roast(VE)

roast potatoes, new potatoes, winter vegetables, plant based gravy

Chicken Goujons

Panko breaded chicken strips, chilli mayo for dipping, winter slaw, fresh salad and chips

Oven Baked Salmon

creamy mash potatoes, lemon & dill hollandaise & buttered winter greens

DESSERTS

Traditional Christmas Pudding (v)

served with Brandy Cream

Sticky Toffee Pudding (GF)

served with warm toffee sauce & Miele's Vanilla Gelato

Rich Chocolate Orange Torte

served with chocolate & Glayva sauce (V, GF)

Warm Chocolate Fudge Cake

served with Miele's Vanilla Gelato

TWO COURSES: £30

THREE COURSES: £37

www.cottagebar.co.uk

