



LEIGH BISTRO

DECEMBER *MENU*



3 COURSES £27.99 (MONDAY TO THURSDAY)
3 COURSES £29.99 (FRIDAY-SATURDAY-SUNDAY)

STARTERS

- **SOUP OF THE DAY**
- **PRAWN COCKTAIL SERVED WITH FRESH BREAD**
- **WHITE BAIT SERVED WITH SWEET CHILLI SAUCE**
- **TEMPURA PORK BELLY, SRIRACHA, HONEY, SOY SAUCE**
- **CHICKEN LIVER PATE, TOAST, MIXED SALAD, CHUTNEY**
- **GOATS CHEESE AND BEETROOT SALAD**
- **HERB CRUSTED BRIE WITH CRANBERRY SAUCE**

MAIN COURSES

ROAST SUFFOLK TURKEY CROWN, ROAST POTATOES, STUFFING, PIGS IN THE BLANKET, SEASONAL VEG, TURKEY GRAVY

SIRLOIN STEAK, PEPPERCORN SAUCE, SEASONED CHIPS, MIXED SALAD (£5 SUPPLEMENT)

RUMP OF LAMB, ROAST POTATOES SEASONAL VEG, RED WINE JUS (£3 SUPPLEMENT)

PAN FRIED SEABASS FILLET, CRUSHED NEW POTATOES, SEASONAL VEG, MED SALSA

PAN FRIED SALMON, SAUTÉ POTATOES, SEASONAL VEG, PEA PURE

NUT ROAST, ROAST POTATOES, SEASONAL VEG, VEGETARIAN GRAVY

RISOTTO, BUTTERNUT SQUASH AND PEAS

DESSERTS

CHRISTMAS PUDDING SERVED WITH BRANDY CREAM ANGLAISE

SYRUP SPONGE PUDDING SERVED WITH CUSTARD

CHOCOLATE FONDANT SERVED WITH VANILLA ICE CREAM

CHEESE CAKE OF THE DAY

AFFOGATO (ESPRESSO, VANILLA ICE CREAM & AMARETTO)

If You Have Any Allergies Please Inform Your Waiter Or Waitress

