



THE MALT  
SHOVEL

# FESTIVE FAYRE MENU

1 COURSE £18.95 ~ 2 COURSES £24.95 ~ 3 COURSES £29.95

## STARTERS

~ Roasted Parsnip Soup

Served with Warm Ciabatta (VE) (GFA)

~ Classic Prawn Cocktail

Fresh Iceberg Lettuce, Cucumber, Tomatoes & Baby Prawns with a tangy Marie Rose sauce drizzled over and finished with a Juicy Lemon Wedge & Brown Bread (GFA)

~Belly Pork

Crispy Belly Pork with Bacon, Cranberry Salad & Apple Dressing (GF)

~Camembert Bites

Oozing Camembert in breadcrumbs, served with Side Salad & Cranberry Sauce (V)

## MAIN COURSES

~ Turkey Roast

Served with Roasted Potatoes, Pigs in Blankets, Sage & Onion Stuffing, Carrots, Parsnips, Sprouts & Rich Gravy (GFA)

~Beef Bourguignon

Served with Creamy Chive Mash & Savoy Cabbage (GF)

~ Baked Salmon Fillet

Served with Crispy New Potatoes, Tenderstem Broccoli & a Crayfish Cream Sauce (GF)

~ Stuffed Portobello Mushroom

Served with Crushed Herb Potatoes, Fine Beans & Cranberry Gravy (VE)

## DESSERTS

~ Christmas Pudding

Served with Hot Brandy Sauce (VE) (GFA)

~ Irish Cream Torte

Served with Pouring Cream (V)

~ Salted Caramel Churros

Served with Ice Cream & Cinnamon Sugar (V)

~ Chocolate & Cherry Tart

Served with Raspberry Ripple Ice Cream (VE) (GF)