



**BAKEHOUSE CHRISTMAS MENU 2024**

**1 COURSE: £15 2 COURSES: £22 3 COURSES: £30**

**STARTERS:**

**FRENCH ONION SOUP WITH SOURDOUGH BREAD ( VEGAN GFO)**

**THAI STYLE KING PRAWNS WITH GARLIC AIOLI & BREAD ( GFO)**

**SLOW COOKED BEEF CROQUETTE, HORSERADISH CREAM & SHALLOT PUREE**

**MAINS:**

**SMOKED SALMON & CHIVE RISOTTO WITH GRANA PADANO ( GF)**

**ROAST TURKEY CROWN WITH ALL THE TRIMMINGS ( GFO)**

**HOMEMADE NUT ROAST WITH ALL THE TRIMMINGS ( VEGAN GFO)**

**60Z RUMP, CHIPS, PEPPERCORN SAUCE & CHRISTMAS VEG**

**( RUMP WILL BE COOKED MEDIUM UNLESS STATED OTHERWISE)**

**DESSERTS:**

**CHEESE PLATE WITH HOMEMADE CHUTNEYS & BISCUITS**

**CHOCOLATE BROWNIE, POACHED PEAR & VANILLA ICE CREAM ( VGO)**

**VANILLA RICE PUDDING & PEDRO XIMENEZ SOAKED PRUNES ( GF)**

**PLEASE CALL TO BOOK FOR OUR CHRISTMAS MENU, PRE ORDERS MUST BE SENT IN AT LEAST 2 DAYS BEFORE YOUR BOOKING, PLEASE INCLUDE ANY ALLERGIES/ DIETARY REQUIREMENTS ON PRE ORDER.**

**GF: GLUTEN FREE GFO: GLUTEN FREE OPTION AVAILABLE VGO: VEGAN OPTION AVAILABLE**

**£5 NON REFUNDABLE DEPOSIT PER PERSON TO BE TAKEN AT THE TIME OF THE BOOKING.**