

The Old Spring

CHRISTMAS FESTIVE MENU

2 COURSES £29 | 3 COURSES £36

STARTERS



ROAST PARSNIP SOUP

Served with warm bread & butter butter. (v)

ABERDEEN PÂTÉ

Pork and chicken pâté served with onion chutney and toasted bread.

SALMON GRAVLAX

Served on toast with soft cheese, dill, and lemon.

MAINS

ROAST TURKEY

Served with pork stuffing, pig in blanket, roast carrots, parsnips, potatoes, and an aromatic jus.

CHAR-GRILLED 8OZ SIRLOIN STEAK

Served with steak fries, a salad garnish with honey and mustard vinaigrette, and mushroom sauce.

GRILLED AUBERGINE

Stuffed with a spiced onion mix, topped with creamy béchamel, and served with a salad garnish.

PAN-SEARED SEABASS FILLET

Served with a Mediterranean vegetable ratatouille and a lemon & parsley dressing.

DESSERTS

CHRISTMAS PUDDING

Served with traditional brandy sauce.

VANILLA CHEESECAKE

Served with raspberry coulis and vanilla ice cream. (gf)

CHOCOLATE TUFFLE BROWNIE TORTE

Served with Chantilly cream and toasted almond flakes. (gf / v)

