# Saffy's FESTIVE MENU

2 COURSE 30.95
3COURSE 37.95

## STARTERS

**Festive Fruit Salad (NG)(DF)(VE)**
Melon, Pineapple, Orange, Grapefruit, Mancini's Raspberry Sorbet & Passionfruit Syrup

**Deep Fried Brie (Contains Nuts)**
Panko Breaded Brie, Orange, Walnut & Pine Nut Pesto Salad, Cranberry Chutney

**Prawn & Crayfish Cocktail (NG)(DF)**
Crisp Lettuce Topped with North Atlantic Prawns & Crayfish, House Made Marie Rose Sauce

**Crisp Haddock & Salmon Fishcake**
Creamed Leek & Chive Sauce

**Chicken Liver Pate (NG Available)**
Crisp Apple Salad, Spiced Plum Chutney, Oatcakes

**Chefs Lentil Soup (NG)(DF)(VE)**
Bloomer Bread & Butter

## MAIN COURSE

**Traditional Roast Turkey Breast**
Turkey Breast, Sage & Stornoway Black pudding Stuffing, Chipolata Sausage, Seasonal Vegetables, Creamed Potatoes, Turkey jus

**Saffy's Beef Wellington**
Braised Feather Blade of Beef, Topped with Haggis, Wrapped in Golden Puff Pastry, Creamed Potatoes, Roast Root Vegetables, Brandy & Peppercorn Cream

**Morrocan Vegetable Tagine (NG)(DF)(VEGAN)**
Roasted Root Vegetables, Peppers & Onions, Preserved Lemon, Olives, Apricots, Sultanas, with The Choice of Fragrant Cous Cous or Steamed Rice

**Chicken Stroganoff (NG)**
Mushrooms, Peppers, Onions, Brandy, Paprika, Cream, Steamed Rice

**Parma Ham & Sage Wrapped Salmon (NG) (Contains Nuts)**
Asparagus, Peppers, onions, Crushed New Potatoes, Basil & Pine Nut Pesto, Balsamic Onion Dressing

## DESSERTS

**Traditional Christmas Pudding**, Warm Brandy Sauce, Vanilla Ice Cream
**Lemon Posset**, Raspberry Compote, Shortbread
**Hot Chocolate Fudge Cake**, Vanilla Ice Cream
**Trio Of Sorbet** (NG)(DF)(VE) Raspberry, Passionfruit, Blood Orange
**Affogato** (GF)(DF/VE available)Vanilla Ice cream, Espresso...
**Saffy's Fine Cheese & Biscuits**(NG Available) Mature Cheddar, Creamy Brie, Plum Chutney

**NG - Ingredients do not contain Gluten DF- Dairy Free VE - Vegan**