

# the Orangery

## CHRISTMAS MENU 2023

Monday to Friday, from the 27 November to the 15 December.

### Starters

Warming leek & potato soup served with croutons and a freshly baked bread roll (v)

Smooth and rich pork and duck liver pâté with port, served with Derwen apricot chutney and toast

Slightly spiced buffalo cauliflower served with a salad garnish and a sweet chilli dip (ve)

Smoked haddock fishcakes served with tartare sauce and a salad garnish (g.f)

### Mains

Traditional roast turkey dinner with all the trimmings

Roast beef with Yorkshire pudding

Homemade mushroom Wellington (ve)

**All served with a selection of seasonal vegetables, roast potatoes, new potatoes and gravy**

Succulent roasted salmon fillet served with a tangy hollandaise sauce, buttered new potatoes and a selection of vegetables

### Desserts

Rich and fruity Christmas pudding served with brandy sauce, cream or custard

Apple pie served with custard or cream

Traditional raspberry and sherry trifle

Chocolate & mint gâteau

**Any 2 courses £18.95    Any 3 courses £21.95**

(v) — vegetarian    (ve) — vegan    (g.f) — gluten free

**Food allergies and intolerances** — some of our dishes contain allergens. If you have a food allergy or a special dietary requirement, please discuss it with a member of our hospitality and food team, who will be only too pleased to help you. Booking essential, call us on 01691 779213.