

Parrot and Punchbowl
Christmas 'Leftovers' Menu

Sunday 27th December 12pm – 4.30pm

2 Courses - £25

3 Courses - £32

Please advise of any allergies/intolerances when booking

GF – Gluten Free, GFO – Gluten Free Option, V – Vegetarian, VEO – Vegan

STARTERS

Yorkshire Pudding stuffed with roast beef and horseradish sauce (GFO)

Curried Parsnip Soup with homemade bread (GF) (VE)

Stilton and Cranberry Rarebit with mixed leaves and pickle (V)

Pigs, Blankets and Bread Sauce Croquettes with cranberry and chilli jam

Smoked Salmon and Broccoli Tartlet with sour cream and dill

Crispy Turkey Tacos with lettuce, cheddar, salsa and guacamole

Mixed Vegetable & Onion Bhajis with mint yoghurt and mango chutney (VE) (GF)

MAINS

Chilli Butter Turkey Curry with basmati rice and chapati (GFO)

Change to Mixed Vegetable Curry (VE) (GFO)

Pan-Fried Gammon Steak with bubble and squeak and a crispy poached egg

'Roast in a Pie' Turkey, carrots, pigs in blankets and stuffing pie with cauliflower cheese, mash and gravy

Roast Rib of Beef with fried potatoes, mixed greens and peppercorn and mushroom sauce (GF)

Gin & Tonic Battered Haddock with chunky chips, tartare sauce and charred lemon (GFO)

Smoked Haddock, Cod, Prawn and Potato Chowder with sweet corn fritters and crispy sprout tops (GF)

Brussel Sprout and Blue Cheese Risotto with crispy fried parmesan sprout tops (V) (GF)

DESSERTS

Christmas Pudding Cheesecake with brandy whipped cream (V)

Ginger and Marmalade Bread and Butter Pudding with custard (V)

'After Eight' Chocolate Brownie with chocolate sauce and vanilla ice cream (GF) (V)

Poached Mulled Pear with pressed plums, satsumas, orange and cardamom custard and maple granola (VE)

Baileys Panna Cotta with homemade honeycomb (GF)