



DUNCAN'S BAR & BISTRO FESTIVE MENU

TWO COURSES £23.95 OR THREE COURSES £28.95

available 9th to 24th December

Starters

Soup of the Day (GF option & Vegan option)
served with crusty bread

Chicken Liver Whisky Parfait (GF option)
with a petit salad, garlic focaccia & cranberry sauce

Salmon, Dill & Mozzarella Fishcake (GF)
served with a roasted pepper puree & dressed salad

Brie, Cranberry & Parma Ham Crostini (GF option)
served with a balsamic dressed salad

Beetroot Falafel (GF & Vegan)
with a red pepper & garlic houmous, served with salad

Mains

Traditional Turkey (GF)
with roast & mashed potatoes, sage & onion stuffing, pigs in blankets, seasonal vegetables & a traditional gravy

Braised Beef (GF) - £2.50 supplement
served with roast & mashed potatoes, seasonal vegetables and a red wine & bone marrow jus

Cod Fillet (GF)
with a spinach, lemon & garlic cream, roast & mashed potatoes and seasonal vegetables

Roast Leg of Pork (GF)
served with a garlic gorgonzola cream, caramelised apple, roast & mashed potatoes and seasonal vegetables

Butternut Squash, Kale & Apricot Roast (GF & Vegan option)
served with roast & mashed potatoes, seasonal vegetables & a traditional gravy

Desserts

Christmas Pudding (GF option & Vegan option)
served with a brandy custard

Sticky Toffee Pudding
served with a rich toffee sauce & vanilla ice cream

Belgian Chocolate & Clementine Torte (GF & Vegan option)
with cointreau soaked clementines & vanilla ice cream

Espresso Tiramisu Torte
with a tia maria chocolate sauce and vanilla ice cream

Chocolate Christmas Tree
layers of cocoa sponge, dark & white chocolate mousse, with raspberry & chocolate sauce and raspberry ripple ice cream

FOOD ALLERGENS & INTOLERANCES - PLEASE SPEAK TO YOUR SERVER, IF YOU HAVE ANY CONCERNS

