

THE KINDERTON

BAR • RESTAURANT • HOTEL

Festive Menu

3 courses for £35 (Sunday - Thursday)

3 courses for £44.95 includes DJ, Dancing & Raffle Prizes (Friday & Saturday)

Starters

ROAST BUTTERNUT SQUASH SOUP (V)

Creamy roasted squash with a touch of sweetness and spice, served with chestnuts, crispy sage and ciabatta croutons

MEDITERRANEAN GRILLED VEGETABLE TART (V)

Golden flakey puff pastry topped with rich slow-roasted vegetables

SALMON GRAVADLAX

Silky cured salmon with fresh dill and caper cream, served with croutons

PULLED OXTAIL ON TOAST

Rich, melt-in-the-mouth pulled oxtail, served with toasted sourdough and horseradish cream

FOUR-SPICED CHICKEN LIVER PARFAIT

Silky chicken liver parfait, lifted with a warm blend of four spices served with toasted brioche and seasonal red onion chutney

Mains

TRADITIONAL ROAST TURKEY

Succulent turkey, slow-roasted to festive perfection, served with roast potatoes, honey glazed parsnips, traditional stuffing, pigs in blankets, brussels sprouts, cranberry sauce and gravy

LAMB SHANK

Slow-cooked rosemary lamb shank served with buttery mash, seasonal greens, and a flavourful gravy

SALMON EN CROUTE

Scottish salmon baked in puff pastry with creamy herb cheese, served with buttery mash & wilted spinach

WILD MUSHROOM RISOTTO (V)

Truffle-scented, creamy risotto with porcini and wild mushroom, garnished with parmesan crisps

VEGETABLE WELLINGTON (V)

Seasonal roasted vegetables and spinach wrapped in golden puff pastry, served with crispy roast potatoes

Dessert

BOOZY CHRISTMAS PUDDING

served with brandy sauce

SPICED APPLE CRUMBLE

Stewed apple, cranberry and cinnamon with a buttery crumble topping

STICKY TOFFEE PUDDING

with toffee sauce & vanilla ice cream

RASPBERRY & GIN CHEESECAKE (VG)

Served with berry coulis and vegan vanilla ice cream

V - Vegetarian VG - Vegan

Advanced booking required with a £15pp deposit.

Cancellation Policy: Cancellations must be made at least 72 hours in advance.