

CHRISTOPHER'S

- RESTAURANT -

CHRISTMAS CLASSIC

STARTERS

Roast parsnip & apple soup, roll & butter	£ 6.95
Brie & cranberry filo parcel	£ 8.50
Tempura shrimps, lemon & garlic mayonnaise	£ 8.50
Chicken liver pate with blackcurrant onion pickle	£ 8.50
Beer battered halloumi, sweet chilli dip V	£ 8.50

MAIN COURSES

Roast crown of turkey, boneless rolled turkey leg, chipolata bacon rolls, chestnut seasoning, cranberry sauce, seasonal vegetables & potatoes	£17.95
Rump steak, grilled tomatoes, mushrooms & chips	£19.95
Chicken & chorizo in a fresh tomato sauce, boiled rice	£16.95
Poached salmon, prawns, white wine & diced tomato sauce, seasonal potatoes & vegetables	£17.95
Butternut squash & sage risotto plant based	£14.95

SIDES

Chips	£3.50	Sweet potato fries	£ 3.75
French fried onion rings	£3.75	Seasonal Vegetables	£ 4.75
Peppercorn sauce	£3.00		

DESSERTS

Served hot with Devonshire custard	£ 6.25
Christmas pudding with brandy custard	
Chocolate chip & orange pudding v/vg	Sticky toffee & date Pudding g/f
Cold –	
Crème brûlée shortbread	Sherry & berry trifle
Vanilla cheesecake, fruit compote	
Cheese & biscuits	£ 8.95

Please make sure you inform your hostess if you have any allergies before ordering your meal.

Menu subject to change due to circumstances beyond our control

PTO

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- RESTAURANT -

ALLERGENS

ⓘ ALLERGENS - Whilst we take the issue of food allergies and intolerances seriously all dishes are produced and prepared in an environment that is not free from **gluten, milk, egg, fish, crustaceans, molluscs, tree nuts***, **peanuts, sesame seeds, celery, mustard, lupin, sulphur dioxide, sulphites** or **soya** therefore all dishes may contain traces of these and other allergens.

STARTERS

Turkey kebab, cranberry & redcurrant jus – **Gluten-wheat**

Tempura shrimps, lemon & garlic mayonnaise -
Crustaceans, egg, fish, milk, soya

Chicken liver pate with blackcurrant onion pickle -
Gluten-wheat, milk, sulphites, celery

Cauliflower, garlic, tomato & smoked paprika V -
Gluten-Gluten-wheat, soya, milk

Beer battered halloumi, sweet chilli dip V -
Gluten-wheat, soya, milk, sulphur dioxide

MAIN COURSES

Roast crown of turkey, chipolata bacon rolls, chestnut seasoning, cranberry sauce, seasonal vegetables & potatoes -
Gluten, wheat, milk, soya

Rump steak, grilled tomatoes, mushrooms & chips -
Soya

Chicken & chorizo in fresh tomato sauce, boiled rice –

Poached salmon, prawns, white wine & diced tomato sauce served with seasonal potatoes & a medley of vegetables
Milk, Gluten-wheat, sulphites, fish, crustaceans

Butternut squash & sage risotto **plant based** –
Celery, sulphur dioxide

Roast potatoes - **Milk, soya**

Duchess potatoes – **Milk**

Seasonal Vegetables- **Milk**

Yorkshire Puddings - **Milk, gluten-wheat, egg**

Pigs in blankets - **Celery, cereals containing gluten-wheat, egg, soya,**

Apple sauce – **Metabisulphite**

Tartar sauce – **Egg, mustard**

Horseradish sauce – **Mustard, metabisulphite**

Cranberry sauce -

SIDES

Chips - **Soya**

French fried onion rings - **Milk, egg
Gluten-wheat**

Sweet potato fries - **Soya**

Peppercorn sauce – **Milk, mustard,
sulphite**

DESSERT

Crème brûlée - **Milk, egg**

Christmas pudding - **Gluten-wheat,
sulphites, nuts**

Brandy custard - **Egg, milk, sulphite**

Cheesecake of the day
Gluten-wheat, milk, egg

Sherry & berry trifle - **Milk, sulphites,
egg, gluten-wheat**

Sticky Toffee sponge & custard
Gluten-wheat, milk, egg, trace-nut

Raspberry sherry trifle - **Milk,
sulphites, egg, gluten-wheat**

Cheese & biscuits - **Milk, gluten-wheat,
barley, rye, wheatgerm**