

CHRISTOPHER'S

- RESTAURANT -



CHRISTMAS CLASSIC

STARTERS

Cream of tomato soup, roll & butter	£ 6.95
Tempura shrimps, lemon & garlic mayonnaise	£ 8.50
Farmhouse country pate with onion pickle	£ 8.50
Beer battered halloumi, sweet chilli dip V	£ 8.50



MAIN COURSES

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



SIDES

Sweet potato fries	£3.50	Seasonal Vegetables	£ 4.95
Skin on fries	£3.50	Peppercorn sauce	£ 3.00
Duchess potatoes	£3.00	French fried onion rings	£ 3.75




HOT DESSERTS - £6.95

Christmas pudding, brandy custard	Chocolate chip & orange pudding
Sticky toffee	

COLD DESSERTS - £6.95

Tiramisu	Lemon meringue roulade
Sherry & berry trifle	
Cheese & biscuits	£ 8.95

 Please make sure you inform your hostess if you have any allergies before ordering your meal. **ALLERGENS** All our dishes are prepared and cooked in an environment where all of the 14 allergens are commonly used. This includes nuts. Unfortunately, we are unable to serve diners with a nut allergy.

Menu subject to change due to issues beyond our control

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ALLERGENS

STARTERS

Cream of tomato soup, roll & butter – **milk**

Tempura shrimps, lemon & garlic mayonnaise -
Crustaceans, soya, gluten-wheat, egg

Farmhouse country pate with blackcurrant onion pickle, roll & butter - **Gluten-wheat, milk, sulphites, celery,**

Beer battered halloumi, sweet chilli dip -
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 a fresh tomato sauce, boiled rice –
Sulphites (may contain, soya, milk, nuts)

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

Butternut squash & sage risotto plant based -
sulphur dioxide

Apple sauce – **Metabisulphite**

Tartar sauce – **Egg, mustard**

Horseradish sauce – **Mustard, metabisulphite**

Cranberry sauce -

DESSERT

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

Chocolate chip & orange pudding - **Gluten-wheat, soya**
(may contain Nuts)

Sticky toffee pudding – **egg, milk, gluten-wheat**

Tiramisu – **Sulphites, milk, egg, gluten-wheat**

Lemon meringue roulade – **Eggs, milk**

Sherry & berry trifle – **Sulphites, gluten-wheat, milk, egg**

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

SIDES

Roast potatoes -

Duchess potatoes - **Milk**

Skin on fries - **Soya**

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

Seasonal Vegetables - **Milk**

Peppercorn sauce – **Milk, sulphites**

Gravy – **Celery, gluten-wheat**