



SILVERMERE

CHRISTMAS

menu

2-COURSES £32 | 3-COURSES £40

TO ENQUIRE OR TO BOOK A TABLE,
PLEASE CALL US ON
01932 584 316

STARTERS

Caramelised Onion & Goat's Cheese Tart (v)

Served with balsamic dressed rocket

Ham Hock, Parsley & Gherkin Terrine

Piccalilli purée, charred ciabatta, served with
balsamic dressed rocket

Smoked Salmon & Prawn Roulade (gf)

Beetroot purée, chive oil with ciabatta crouton

Spiced Butternut Squash Soup (ve)

Finished with coconut milk & chive oil

MAINS

Roast Turkey Crown

Herb roasted potatoes, seasonal vegetables,
pigs in blankets, stuffing & gravy

Pan Fried Sea Bream (gf)

Rosti potatoes, green beans, romesco sauce
with crispy kale

Red Wine Braised Feather Blade Steak (gf)

Dauphinoise potato, braised red cabbage,
green beans & jus

Grilled Vegetable & Sundried Tomato Tart (ve)

Sautéed new potatoes, tenderstem broccoli
with romesco sauce

DESSERT

Christmas Pudding

Served with brandy sauce

Blackcurrant Mousse Cake (ve)

Berry coulis & vegan vanilla ice cream

Rocky Road Chocolate Cheesecake

Served with vanilla ice cream

Filter Coffee & Mince Pies

£4.00 supplement