

# Christmas at

**CT-15**

**CAFE/BISTRO/RESTAURANT**

**2 Courses £23**

**3 Courses £27**

(Includes tea and coffee)

**BYO**

Open Friday & Saturday nights in December\*

Dinner served 5.30pm – 8.30pm

Available for Christmas party bookings

Phone **02895 437060** to make a booking

£10 deposit required per person (non-refundable)

Book early to avoid disappointment!

For allergen information please ring on the above number

**Corkage:**

£1.50 per btl wine | £0.35 per btl beer | £3.00 btl spirits

**Only soft drinks purchased in the restaurant may be consumed on premises**

\*excludes 27<sup>th</sup> and 28<sup>th</sup> December



# Christmas 2019

2 courses £23

3 courses £27

(Includes tea or coffee)



## Starters



Roast butternut squash soup with crème fraîche, chives and wheaten bread (v)

Salmon fish cakes with crushed peas and lemon aioli

Creamy mushroom and tarragon bruschetta with rocket and parmesan (v)

Serrano ham, blue cheese and apple salad with caramelized walnuts and a honey mustard dressing



## Mains



Traditional turkey and ham with savoury stuffing, roast potato and carrots, mash potatoes, Brussel sprouts and roast onion gravy

Roast cauliflower steak with crushed potatoes, sautéed spinach and sauce vierge (v)

Honey glazed duck breast with carrot and orange purée, gratin potatoes and red wine jus

Pan fried seabass with garlic prawns, green beans, crushed potatoes and a lemon and herb velouté

Chargrilled ribeye steak with truffle and parmesan chips, tender stem broccoli and a creamy black pepper and mushroom sauce (£4 sup)

## Dessert

Christmas pudding with apple brandy custard and vanilla ice cream

Lemon and raspberry fool with crushed meringue and raspberry compote

Chocolate brownie with praline cream and caramel sauce

Gingerbread cheesecake with caramelized apple

