

ONYX BAR & RESTAURANT

THREE COURSES • £27.00 PER PERSON

TWO COURSES • £21.00 PER PERSON

Available from 1st to 23rd December

FESTIVE MENU

Starters

Homemade Curried Cauliflower & Roasted Parsnip Soup

Mildly curried finished with cream, fresh cilantro & served with fresh bread (VG, GF)

Breaded Deep Fried Brie

Melt in the middle, breaded brie wedges, served with cranberry sauce & mixed leaves (V)

Smoked Salmon and Chive Terrine

Served with baby leaves, melba toast & cucumber relish (GF available)

Cajun Prawn Cocktail

A twist on this festive favourite, fried spice coated prawns on mixed leaves with mild cajun seafood sauce & lime (GF)

Mains

Roast Turkey

Served with roast potatoes, stuffing, pigs in blankets & fresh vegetables (GF available)

Roast Topside of Beef

Served with roast potatoes, Yorkshire Pudding, fresh vegetables & horseradish (DF & GF available)

Nutless Nut Roast

Served with roast potatoes, fresh vegetables & vegan gravy (VG, GF)

Homemade Individual Festive Fish Pie

Smoked haddock, cod and prawns in a creamy sauce with a buttery short crust

Christmas Spiced Stuffed Aubergine

Filled with rice, chestnuts and seasonal vegetables served with roasted potatoes, parsnips and salsa roja (VG, GF)

Desserts

Traditional Christmas Pudding

Steamed plum pudding served with our own brandy sauce (VG)

Chef's Christmas Strawberry Shortcake Trifle

Individual strawberry trifle, fresh strawberries, strawberry coulis, crumbled shortbread, light sponge and cream

Mint Chocolate Bourbon Torte

Chocolate biscuit crunch base with an indulgent mint chocolate ganache finished with whipped vegan cream (VG, GF)

Cheese Platter

Cheddar, stilton & brie served with a selection of biscuits, pickles, celery sticks & grapes (GF available)

Call to book on 01305 760800

GF Gluten Free **DF** Dairy Free **V** Vegetarian **VG** Vegan/Vegetarian & Dairy Free
NUT Allergies – Please let us know