

A WANDERING Christmas

Available Thursday, Friday & Saturday evenings before Christmas.
27, 28, 29 November & 4, 5, 6, 11, 12, 13 December.

STARTERS

Breaded brie with a pear and walnut salad

Brie coated with breadcrumbs served on a bed of mixed leaves, pears and walnuts in a mild balsamic vinaigrette served with cranberry sauce. (V)

Roasted tomato soup served with focaccia

Fresh tomatoes roasted and blitzed into a decadent soup served with warm toasted focaccia & cream. (V)

Smoked salmon tartine with crème fraîche and dill

Smoked salmon served on top a toasted slice of sourdough bread covered with crème fraîche garnished with dill.

MAIN COURSES

Turkey breast served with all the trimmings

Turkey roast served with red cabbage, carrots, brussel sprouts, parsnips, roast potatoes, Yorkshire pudding, stuffing and pig in blanket.

Creamy wild mushroom risotto

Sauteed wild mushrooms served on a bed of classic risotto. (V)

Pan fried seabass

Pan fried crispy seabass fillet served with sauteed new potatoes and courgettes, finished with a silky cream sauce garnished with samphire.

Booking and pre-ordering is essential. To book email: thelake@thewanderingkitchen.co.uk or visit www.thewanderingkitchen.co.uk

Bookings for other evenings are available on request with a minimum of 30 people.

DESSERTS

Christmas pudding served with vanilla ice cream

Traditional Christmas pudding served warm with vanilla ice cream. (V)

Tart au citron

Sweet citrus tart with orange and lemon. (V)

Sticky toffee pudding

Served with vanilla ice cream and caramel sauce. (V)

Tea or coffee

£43 PER PERSON

Intolerances can be catered for on request, we use all 14 allergens in our kitchen & our kitchen is not suitable for severe allergies



A WANDERING *Christmas*

CHILDREN'S MENU

STARTERS

Cheddar cheese twists

Homemade cheddar cheese twists baked until perfectly golden and flaky. (V)

Tomato soup served with focaccia

Fresh tomatoes roasted and blitzed into a decadent soup served with warm toasted focaccia. (V)

MAIN COURSES

Turkey goujons

Breaded turkey breast served with golden roast potatoes, carrots, brussel sprouts, parsnips and a Yorkshire pudding.

Creamy baked mac'n'cheese

Creamy baked macaroni in a cheese sauce topped with a golden breadcrumb. (V)

DESSERTS

Chocolate brownie

Served with ice cream & chocolate sauce. (V)

Ice cream

Two scoops of vanilla or chocolate ice cream served with a wafer. (V)

£21 PER CHILD

Intolerances can be catered for on request, we use all 14 allergens in our kitchen & our kitchen is not suitable for severe allergies

