CHRISTMAS PARTY MENU

3 COURSES £30.00
2 COURSES £25.00

STARTERS

Creamy Parsnip & Swede Soup
chestnuts, croutons & olive oil (VG, G)

Smoked Salmon
pickled shallots, capers & horseradish cream (F, D, SD)

Pork & Apricot Terrine
cornichons, piccalilli & sourdough toast (G, E, SD, M)

MAINS

Roast Breast & Leg of Turkey
sage & onion stuffing, vegetables & traditional trimmings (D, SD)

Baked Fillet of Sea Bass
wild mushrooms, lentils, green beans & salsa verde (F, SD)

Roast Squash, Quinoa & Kale Salad
pomegranate, feta, toasted almonds & orange dressing (V, N, D)

DESSERTS

Christmas Pudding brandy custard (E, G, SD, D)

Coconut Panna cotta mulled wine berry compote (VG, SD)

Chocolate & Walnut Brownie vanilla ice cream (V, E, D, N)

ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts
(Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide (Se) Sesame Seeds
(V) Vegetarian (VG) Vegan (Gr) Garlic

Please note: All dishes are prepared in a kitchen that uses nut ingredients

www.no3restaurants.com