



THE VAULT

LEADEN HALL

2 & 3 COURSE FESTIVE MENU

STARTERS

BUTTERNUT SQUASH SOUP

dressed with herb oil and grilled sourdough. (VE) 270kcal. (GF) option available 137kcal.

PANKO CRUMBED GOATS CHEESE

served with a chilli cranberry jam and Festive slaw. (V) 345kcal.

DUCK LIVER PARFAIT

with caramelised onion chutney and grilled sourdough. 407kcal.

PRAWN COCKTAIL

king prawns, marie rose sauce and a chilli vodka kick, served with grilled sourdough. 316kcal. (GF) option available 182kcal.

MAIN COURSE

ROAST TURKEY AND ALL THE TRIMMINGS

kelly bronze turkey breast with pig in blanket, sage and onion stuffing, rosemary roast potatoes, roasted parsnips, sprouts, orange and thyme chantenay carrots. 877kcal.
(GF) option available 768kcal.

SHORT RIB OF BEEF

slow cooked beef in a rich beer gravy, served with mashed potato, orange and thyme, chantenay carrots with green beans. 665kcal.
(GF) option available 662kcal.

HERB CRUSTED COD

herb crusted roasted fillet of cod with crushed new potatoes, green beans, red pesto and tomato sauce. 720kcal.

WILD MUSHROOM AND SPINACH TART

served with a chilli cranberry glaze, rosemary roast potatoes, chantenay carrots, roasted parsnips and sprouts. (VE) 750kcal.

DESSERTS

CHRISTMAS PUDDING WAFFLE

with vanilla ice cream and topped with baileys and caramel sauce. (V) 749kcal.

CHOCOLATE AND CLEMENTINE TORTE

(VE/GF) 408kcal.

CHRISTMAS TREE BROWNIE

served with strawberry sauce and vanilla ice cream. (V) 653kcal.

WHITE CHOCOLATE & RASPBERRY ROULADE

topped with mixed berries and a baileys and caramel sauce. (V/GF) 326kcal.

Adults need around 2000 calories per day.
(V) Vegetarian, (VE) Vegan, (GF) Gluten free

Please note, we can not guarantee any of our food is allergen-free or that the risk of cross-contamination has been completely eliminated. In order to ensure your safety, if you do have allergies or intolerances it is important that you tell us in advance. All allergen and nutritional information can be found at www.thevaultleadenhall.co.uk