

Depot

# CHRISTMAS MENU

Three courses £36 per head

## STARTERS

### Crayfish Cocktail

spicy Marie Rose sauce, baby gem and garlic croutons

### Pork and Black Pudding Terrine

sourdough toast, cranberry sauce and mixed leaves

### Vegan King Oyster Mushroom 'Scallops'

burnt cauliflower puree with miso and sesame glaze (VG) (GF)

## MAINS

### Confit Turkey

slow cooked turkey, wrapped in bacon with gravy

### Porchetta

pork belly rolled and slow roasted with herbs and fennel with cider gravy (GF)

### Salmon En Croute

salmon, cream cheese and kale wrapped in puff pastry with a lemon & garlic and white wine sauce

### Nut Roast Parcel

mixed nuts, squash and kale wrapped in a filo parcel with vegan gravy (VG)

All served with garlic roast potatoes, candied carrots, brussel sprouts, braised red cabbage (VG) (GF)

## SWEETS

### Panettone Bread and Butter Pudding

with custard (V)

### Black Forest Pavlova

chantilly cream and cherry kirsch (GF)

### Mince Pie and Brandy Cream (V)

Dietary Key:

V = Vegetarian VG = Vegan GF = Gluten Free

Minimum party size of 20

Please inform us of all allergies

Menu items shown here are subject to change at the discretion of the restaurant at any time

