



# the Cavalier

## Christmas Fayre

### Lunch Menu

December 1st – 30th excludes Christmas Day

#### Starters

Chef's Potato, Leek & Thyme Soup (V)  
with granary toast & butter

Smoked Mackerel Pate  
With beetroot, pickles & granary toast

Warm Forest Mushroom, Roast Red Onion & Wilted Spinach Bruschetta (V)  
With a tomato coulis & mixed dressed leaves

Goats Cheese & Spiced Apple Samosas (V)  
Served with a date & walnut compote

#### Main Courses

Traditional Roast Turkey Breast  
served with all the trimmings, roast potatoes & red onion gravy

Pan-Fried Scottish Salmon  
On watercress mash, finished with a caper & dill Beurre Blanc

Spiced Pumpkin, Spinach & Mushroom Parcel (V)  
On herb basmati rice with a rich Massala cream sauce

Stuffed Pork Tenderloin  
On a creamy mustard mash finished with a red onion & wine jus

(All dishes are accompanied with buttered seasonal vegetables)

#### Desserts

Traditional Christmas Pudding  
topped with brandy sauce, fruits and nuts.

Chef's French Dark Chocolate Cake  
served with a Clementine Chantilly cream

Homemade Vanilla & Wild Berry Cheesecake  
with cream & berry coulis.

#### To Finish

Tea or Coffee  
served with mince pies

2 courses £14

3 courses £17.50