



CHRISTMAS DAY *at McGraths*

Starters

Poached Salmon Pavé (*gf)

pickled cucumber pearls, beetroot crisps, beetroot puree and endive

Smoked Mackerel & Crème Fraiche Paté (*gf)

toasted brown bloomer, caper & fennel salad

Chicken Liver Parfait (*gf)

toasted brioche, fig & cranberry chutney

Roasted Butternut Squash Soup (v)(*gf vg)

toasted pumpkin seeds, crusty bread & butter

Whipped Goats Cheese (v)(*gf)

beetroot carpaccio, micro herbs salad, caramelised pecans

Mains

Roast Turkey *(gf) or Nut Roast (v)(*gf vg)

roast potatoes, pigs in blankets, sausage, sage & onion stuffing, honey roasted parsnips, braised red cabbage, cauliflower cheese, seasonal vegetables and a rich gravy

Slow Braised Lamb Shank (*gf)

celeriac dauphinoise potatoes, honey roasted chantanay carrots, redcurrant jus

10oz Ribeye (*gf)

roasted tomato stuffed with wild mushrooms duxelle, rosti chips, rich beef jus

Roasted Cod Loin (*gf)

wrapped in Parma ham, charred leeks, curried mussel & king prawn bottarga sauce

Wild Mushroom & Truffle Arrancini (v) (*ve)

rocket & parmesan salad, toasted pine nuts, carrot & orange puree

Desserts

Steamed Christmas Pudding (v)(*gf vg)

homemade brandy sauce & toasted almonds

Sticky Toffee Pudding(*gf)

butterscotch sauce & vanilla ice cream

'The Purple One Sundae'

chocolate mousse, hazelnut cookie pieces, salted caramel ice cream, chantilly cream

Cranberry, Honey & Orange Panna Cotta

crisp biscotti biscuit, candied orange

Festive Christmas Board (*gf)

local biscuits, grapes & cranberry chutney

*GF VG Available on request

