

1882

CAFE & BISTRO



Christmas Menu

2 courses for 23.50

3 courses for 28.50

STARTERS

7.95 Each

Prawn & Avocado Cocktail

Smoked mackerel & Pickled Cucumber on Toasted Crumpet

Pear & Pomegranate Salad (ve)(gf)(n)

Wild Mushroom Tartlet (v)

MAINS

18.95 Each

Bistro Christmas Roast

Choice of beef, turkey or vegetarian pie with roast potatoes, brussels sprouts, honey roasted parsnips & carrots, cauliflower cheese, mulled cabbage, sage & onion stuffing, pigs in blankets, gravy & Yorkshire pudding
Both meats 3.00 supplement

Skillet-Baked Mac & Cheese

Rich & creamy macaroni baked with gruyere & French brie, diced bacon & a hint of truffle oil and spring onion, served with home made garlic bread

Festive Burger

6oz local beef, French brie, streaky bacon, orange & cranberry chutney, rocket & baby spinach in a pretzel brioche bun, served with triple cooked chips, house salad & mulled cabbage (vegetarian option available)

Moroccan Vegan Roast

Sweet potato, grilled vegetables, apricots, chickpeas, quinoa, sweet red onion marmalade, served with roast potatoes & asparagus (ve) (gf)

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SHARING BOARDS

Not included in set course menu

Festive Grazing Board 28.95

Selection of international cheeses & cured meats, butter basted turkey slices, pigs in blankets, marinated olives, chutneys & chilli jam, salted butter & artisan crackers
(serves 2)

Spinach, Feta & Artichoke Dip 12.95

Creamy baked dip of spinach, marinated artichokes & crumbled feta, served warm with rosemary flatbread (v)

SIDES

Pigs in Blankets with Chilli Jam 7.50

Roasted Brussel Sprouts with Kimchi & Ginger (ve)(gf) 6.95

Mac & Cheese with Crispy Onions (v) 7.50

DESSERTS

6.25

Sticky Toffee Pudding (v)

White Chocolate & Raspberry Panna Cotta (gf)

Dark & White Chocolate Biscuit Mousse (v)

Chocolate & Clementine Torte (ve)

Selection of ice cream or sorbet (gf) (v)

(v) vegetarian (ve) vegan
(gf) gluten free (n) contains nuts