

Christmas Menu

2 Courses £20.95 per person 3 Courses £25.95 Pre-Booking Essential Gluten Free & Vegan (We have more available always)

Prosecco Specially selected £18.00 per Bottle

Starter

- Melon and Grape cocktail in a Mint & Citrus Syrup
- Ham Hock Terrine with Homemade Chutney & Melba Toast
- Salmon & Crayfish Tails with a Lime dressed salad, Marie Rose sauce & brown bread & butter

Main

- Roasted Pork Shoulder (rolled and stuffed with Apricot, Pancetta and Herb stuffing)Served with Roast Potatoes, Mixed Seasonal Vegetables and Gravy
- Christmas Pie Vegan & G/Free (Butter Beans/Cranberries/Mushrooms/Chestnuts) served with Baby Potatoes and Seasonal Vegetables
- Beetroot Spinach Squash & Feta Layered Loaf served with Baby potatoes and Mixed Salad
- Chicken Parcels (Boned and stuffed with Ham and Peaches) served with Dauphinois Potatoes and seasonal vegetables

Dessert

- Rich Chocolate & Mint Torte
- Jennies Special Tiramisu
- Delicious Caramel & Chocolate Vegan Cheesecake served with vegan ice-cream
- Christmas Pudding with Custard or Cream
- Mixed Cheese Selection with Homemade Biscuits

Get in touch

Evening Bookings for Groups Available Gluten Free & Vegan (We have more available always) Alcohol -Decaffeinated Coffee and Tea always available

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