



# Christmas

AT THE PIPE MAKERS

## Starters

### Smoked Salmon

British smoked salmon with homemade mackerel pâté and griddled beetroot, served with toasted artisan bread and chilli butter.

### Homemade Duck Pâté

smooth duck Pâté served with spiced chutney, toasted artisan bread and chilli butter

### Homemade Roasted Tomato and Pepper soup <sup>Ⓥ</sup>

rich hearty soup with fried croutons and curried roasted sunflower seeds. Served with artisan bread & butter

## The Main Event

### Roast Turkey Breast

served with pigs in blankets, mini roast potatoes, spiced red cabbage, honeyed parsnips, buttery mash, sprouts with chestnuts and cauliflower cheese. With a pot of gravy

### Pan Fried Salmon with Creamy Caper Sauce

served with dauphinoise potatoes, honeyed parsnips, buttery mash, samphire, chargrilled cabbage and garden peas

### Mushroom and Cranberry Wellington <sup>Ⓥ</sup>

served with mini roast potatoes, spiced red cabbage, parsnips, chargrilled cabbage and sprouts with chestnuts

## Puddings

### Traditional Christmas pudding

served with brandy soaked mandarin segments and a pot of pouring cream

### Vegan Salted Chocolate Cheesecake

baked cheesecake with fresh strawberries and raspberry crumb

### Crème brûlée

creamy baked custard with caramelised crust, served with blueberries and shortbread

Two courses £27 three courses £31 per person - pre booking only

Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.