

THE LEOPARD



CHRISTMAS

Fayre Menu

2 COURSES £28 | 3 COURSES £34

AVAILABLE FROM 1ST DECEMBER

STARTERS

SLOW-ROASTED TOMATO & BASIL SOUP

Rich tomato & basil soup finished with a drizzle of rocket pesto, served with cheesy garlic sourdough toast.

HOT HONEY BAKED CAMEMBERT

Baked Camembert with hot honey, fresh garlic & rosemary, served with warm crusty bread.

BRANDY LIVER PARFAIT

Served with toasted brioche, autumn fruit chutney & dressed rocket.

LIGHTLY SMOKED SALMON & BEETROOT GRAVADLAX

Served with fresh horseradish & dill crème fraîche and a watercress salad.

MAINS

CHRISTMAS TURKEY ROULADE DINNER

Served with roast potatoes, maple-roasted root vegetables, buttered Brussels sprouts, braised red cabbage, mini pigs in blankets & rich meat gravy.

PAN-SEARED FRENCH-TRIMMED PORK CUTLET

Served with sage dauphinoise potatoes, black pudding bonbons & apple cider jus.

VEGAN SPICED SWEET POTATO & BUTTERNUT SQUASH PARCEL (VG)

Served with roast potatoes, maple-roasted root vegetables, pan-fried Brussels sprouts, braised red cabbage & rich vegan gravy.

WHOLE BAKED SEA BASS

Stuffed with lemon-braised fennel, served with dill-roasted new potatoes & fresh salsa verde.

DESSERTS

TRADITIONAL STEAMED CHRISTMAS PUDDING (VGO)

Served with warm brandy sauce or custard.

CHRISTMAS CELEBRATION SUNDAE

Christmas pudding ice cream, Black Forest brownie bites, mulled berries, Chantilly cream & chocolate sauce, topped with a fresh cherry.

WHITE CHOCOLATE & BAILEYS BAKED CHEESECAKE

Rich white chocolate & Baileys cheesecake on a gingerbread biscuit base, served with vanilla ice cream & caramel sauce.

SELECTION OF CHEESES

Cheddar, Brie, Stilton & goat's cheese, served with apple & fig chutney, whipped butter, water biscuits, celery & grapes.



ADD A GLASS OF RUBY PORT £4.00

ALLERGIES & DIETARY REQUIREMENTS

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN BOOKING.

SERVICE CHARGE

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

VG – Vegan | VGO – Vegan option available