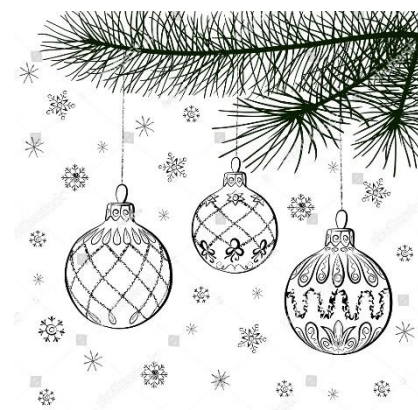


The Galley, ELLESMERE PORT

CHRISTMAS day MENU 2019

£65 per person



To start

Duo of Patchwork Pate from Ruthin, North Wales Chicken Liver Parfait & Pheasant, Port and Pistachio Pate's served with Apple chutney, butter & toasted bloomer bread (GF/DF available)

Chefs Homemade Butternut Squash & Truffle Cream Soup Artisan Rolls (vegan available) (GF/DF available)

Prawn, Crab, Avocado & Cucumber Cocktail Marie Rose Sauce & Sliced Bloomer Bread (GF/DF available)

Goats Cheese & Caramelised Red Onion Tart Beetroot Salad (v)

Seasonal Melon Amaretto & cherry syrup and poached blackberries (vegan available) (GF/DF available)

MAIN COURSES

Butter Roasted Breast of Turkey Thyme & Garlic Roasted Potatoes, Seasonal Vegetables, Sausage Wrapped in Bacon, sage and pear sausage meat stuffing & Our House Gravy (GF/DF available)

Rolled Belly Pork Thyme & Garlic Roasted Potatoes, Seasonal Vegetables, sage and pear sausage meat stuffing served with a creamed leek & champagne sauce (GF/DF available)

Lemon & Herb Roasted Whole Seabass Sautéed Potatoes, balsamic glazed shallots, fresh vegetables & chive cream sauce (GF/DF available)

Chickpea, Sweet Potato & Butternut Squash Wellington served with traditional roast accompaniments (Vegan available)

For Dessert

Traditional Christmas Pudding Boozy Brandy Sauce

Pornstar Martini Cheesecake baked NY cheesecake, passionfruit curd, Chantilly cream, shot of prosecco

Festive Cheese Selection Biscuits, Grapes & Spiced Apple Chutney (v) (GF available)

Double Chocolate Mousse Chantilly cream & chocolate pencils (GF available)

Whisky Glazed Peaches Raspberry Coulis, dairy free Vanilla ice cream & Biscuit Crumb (vegan available) (GF/DF available)

All Tables must:

- Pay £15 per person deposit to secure booking
- Pre Order food and pay remaining balance on 2nd December

