

The Galley, ELLESMERE PORT CHRISTMAS PARTY MENU 2019



To start 2 courses £18.95

Chicken Liver Pate Apple chutney & toasted bread (GF/DF available)

Chefs Homemade Tomato Soup Artisan Rolls (vegan available) (GF/DF available)

Prawn & Cucumber Cocktail Marie Rose Sauce & Sliced Bread (GF/DF available)

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

Red Pepper Hummus Sliced Pitta Bread (vegan available) (GF/DF available)

MAIN COURSES

Sage Roasted Breast of Turkey Thyme & Garlic Roasted Potatoes, Seasonal Vegetables, Sausage Wrapped in Bacon & Our House Gravy

Braised Shin of Beef Steak - Served with Red Onion Mash, Roasted Festive Vegetables & Gravy

Roasted Pork Belly sage and pear sausage meat stuffing, roast potatoes, roasted carrots and stock pan gravy

Pan Fried Seabass Fillet - Pea & Spinach Potato Cake, Fresh Vegetables & Chive Cream Sauce

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

For Dessert 3 courses £23.95

Traditional Christmas Pudding Boozy Brandy Sauce

Zesty Lemon Jam Jar Cheesecake served with crushed meringue, lemon curd and Chantilly cream (GF available)

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

Mulled Berry Pavlova Chantilly cream & fresh fruit (GF/DF available)

Whisky Glazed Peaches Raspberry Coulis, Mango Sorbet & Biscuit Crumb (vegan available) (GF/DF available)

All Tables must:

- Pay £5pp deposit to book the table
- Pre Order food and pay remaining balance 7 days before
- 2 courses strictly only available at lunchtime

