



# CHRISTMAS MENU

served from 27<sup>th</sup> November 'til 24<sup>th</sup> December 2023

**2 Courses £45.00 / 3 Courses £55.00**

bookings essential – [www.camdenenterprise.com](http://www.camdenenterprise.com)

## Starters

### **Smoked Salmon Salad**

Locally smoked Scottish salmon with beetroot, pickled cucumber, rocket & horseradish cream sauce

### **Tomato and roasted red pepper soup (vg)**

Homemade with herb croutons, basil oil & sourdough toast

### **Parma Ham with Roasted Asparagus**

Served with tomato and red onion salad & balsamic glaze

## Mains

### **Traditional Roast Turkey**

Norfolk turkey with sage and onion stuffing, crispy roast potatoes, brussel sprouts, honey glazed carrots & parsnips, pigs in blankets, cranberry sauce and homemade gravy

### **Pan Fried Sea Bass**

Served with roasted herbed potatoes, purple sprouting broccoli, baby carrots & a caper butter sauce

### **Vegan Wellington (vg)**

Couscous, courgette, red lentils, peppers & spinach wrapped in puff pastry, with brussel sprouts, honey glazed carrots & parsnips, crispy roast potatoes and vegan gravy

## Dessert

### **Traditional Christmas Pudding**

served with brandy sauce

### **Salted Caramel Cheesecake**

with cream and strawberries

### **Vanilla ice cream (vg)**

drizzled with chocolate & cranberry sauce

### **Homemade Mince Pies**

with your choice of whiskey cream or brandy custard

*Allergies & Ingredients*

*If you suffer from any food allergies or intolerance, please let a staff member know so that they may inform the Chef*