

2 Courses 36.0

3 Courses 42.0

Both Include a Mulled Cider

Christmas at Forty5 The Square

STARTER

Homemade Salmon Pate

Poached Salmon infused with Citrusy Lemon and Dill made into a Creamy Pate served with Homemade Crusty Bread

Crispy Goats Cheese (Vg)

Goats Cheese mixed with Delicately Sweet Shallots covered in Panko Breadcrumbs and Cooked Perfectly Golden

Christmas Root Vegetable Soup (Ve)

Chef's Homemade Root Vegetable Soup, infused with Christmas Spices for the warm taste, with Homemade Bread to dip

The Ultimate Pig in Blanket

Your Typical Pig In Blanket but with Melted Brie Cheese and Wrapped in Crispy Pastry with a Cranberry Sauce to Dip, a Hybrid of our Favourite things

MAIN

Roast Turkey (Gfo)

Traditional Christmas Turkey with Yorkshire Pudding, Honey Glazed Parsnips & Carrots, Red Cabbage, Pigs in Blankets, Golden Roast Potatoes, Pork Stuffing and Homemade Gravy

Porchetta (Gf)

Roasted Porchetta filled with Apple Stuffing, paired with Crispy Roast Potatoes, Vibrant Red Cabbage and Homemade Cider Jus (Made with Locally Sourced Cider)

Stuffed Plaice (Gf)

Plaice Loaded with Prawn and Crab Mousse with a Light Lemon Sauce accompanied by Smooth Chive Mashed Potato and Crunchy Tenderstem Broccoli

Spinach and Portabello Parcel (Vg, Veo)

Spinach and Portabello Mushroom wrapped in a Light, Flaky Filo Pastry, served with Buttery Seasonal Vegetables, Sweet Potato Fondant and a Indulgent Stilton Sauce to finish

SIDE

Pigs In Blankets 4.0

Seasonal Vegetables 3.5

Homemade Yorkshire Pudding 1.0

Roast Potatoes 4.0

Skin on Chips 3.5

Cauliflower Cheese 6.0

PUDDING

Plum and Clementine Crumble

Homemade Crumble with Tart Plum and Sweet Clementine topped with a Spiced Ginger Crumble

Cherry Almond and Cognac Christmas Pudding

Festive Christmas Pudding infused with Plump Cherries, Hint of Almonds and a Warming Hit of Cognac, a Deep Indulgent Finish

Salted Caramel Chocolate Tart

Intertwined layers of Rich Chocolate and Silky Salted Caramel finished with a Cloud of Light Chantilly Cream