

# 20% OFF OUR SET MENU

when you book for before 4pm Sun - Thurs.

## Banyan Christmas

2 COURSE 27.00 | 3 COURSE 30.00

### Starters

#### Carrot, red lentil & coriander soup (v) (veo) (gfo)

Served with cheese twists.

#### Scottish smoked salmon

Served with whipped citrus cream and crostinis.

#### Deep fried Camembert (v) (n)

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#### Ham hock terrine (gfo)

Maple glazed ham hock terrine, with beetroot chutney and mini-French toast.

### Mains

#### Roast turkey (gfo)

Turkey escalope parcel filled with apricot and sage stuffing wrapped in streaky bacon. Served with fondant potato, honey roast baby parsnip and carrots, pigs in blankets, button sprouts and cranberry jam.

#### Baked cod (gfo)

Fresh cod supreme with a golden sliced potato cake, button sprouts, honey roast baby parsnip and carrots, with a light and creamy lobster sauce.

#### Slow cooked roast beef (+£1.50)

British beef, slow cooked for 5 hours, with dauphinoise potatoes, button sprouts, honey roast baby parsnip and carrots, with a rich red wine sauce.

#### Chickpea, sweet potato & pepper tagine (ve) (gf)

Served with fragrant basmati rice.

### Desserts

#### Christmas pudding brownie (n) (gf) (veo)

Served with spiced vanilla mascarpone.

#### Banyan mess (v)

Served with smashed meringue, vanilla pod ice cream and winter berry compote.

#### British cheese board

Brie, Cheddar and blue.

IF YOU HAVE A FOOD ALLERGY OR ARE SENSITIVE TO CERTAIN INGREDIENTS, PLEASE ASK A MANAGER FOR ASSISTANCE.

(v) Vegetarian. (ve) Vegan. (n) Contains nuts. (gf) Gluten free. (veo) Vegan option available.  
(gfo) Gluten free option available.