



CHRISTMAS

2 course

£20



3 course

£25

15/12 MENU

Two courses
£20

Christmas Menu

Three courses
£25

Starters

Smoked salmon Carpaccio (*V*VE)

Wye valley smoked salmon with fresh beetroot with a lime and ponzu dressing.

Pan seared brussels sprouts with fresh blood black pudding, finished with crispy pancetta and cranberry sauce.

Parsnip, chestnut and bacon soup (*V*VE)
with sourdough baguette.

Mains

All mains come with seasonal vegetables, pigs in blankets and roast potatoes.

Roasted rolled turkey
with a chestnut, cranberry and pancetta stuffing. (*GF)

Vegan Roast Fillet (*V*VE)

Herb Encrusted Hake,
Oven baked herb encrusted hake fillet with a lemon and parsley veloute.

Beef in Red Wine (*GF)
Slow roasted beef in a rich red wine gravy.

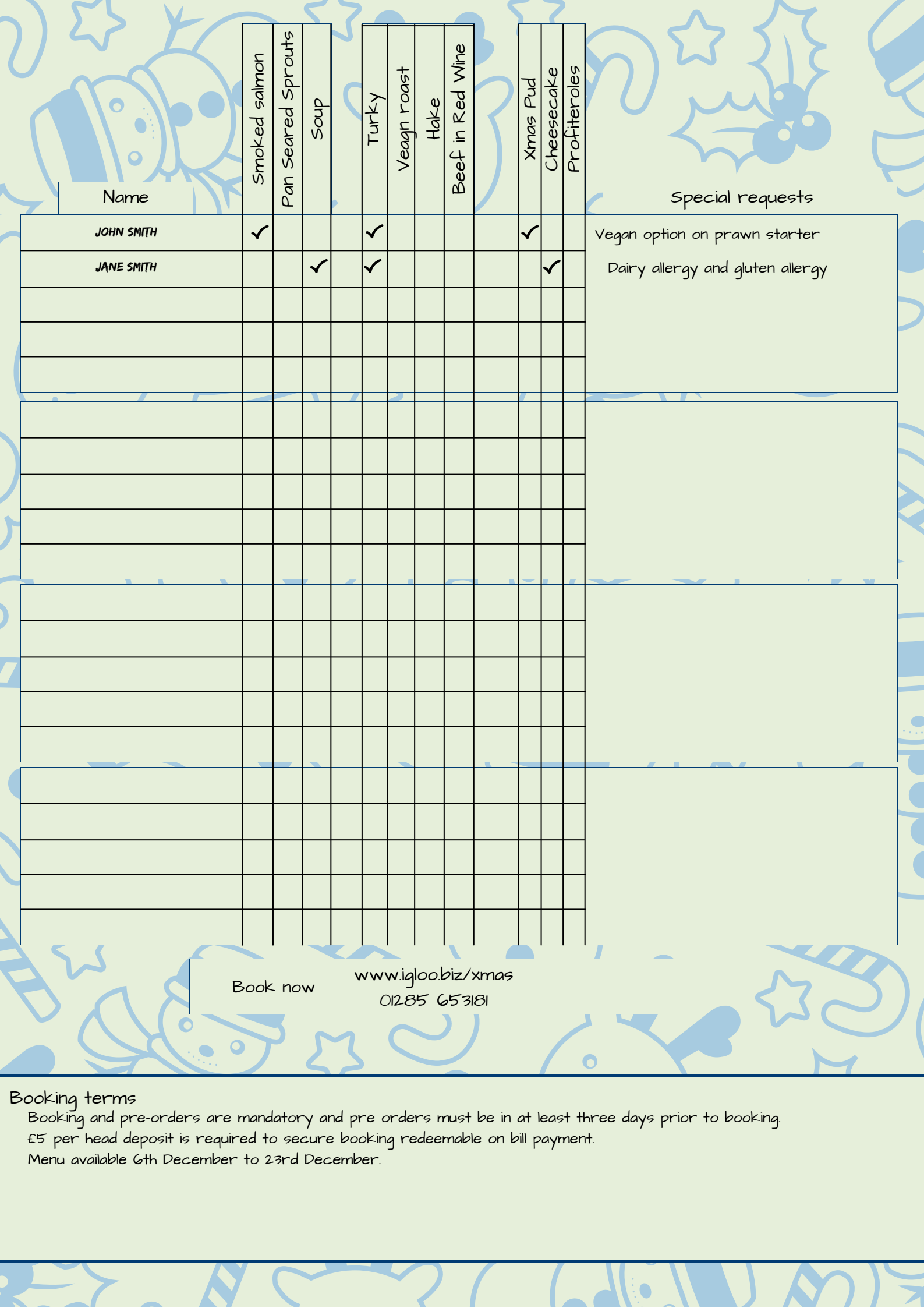
Desserts

Traditional Xmas pudding
with a fresh brandy sauce.

Speculoos Cheesecake,
Baked Coconut Vegan Cheesecake, topped with a rich Speculoos Topping and finished with Speculoos Crumb. (Ve)

Profiteroles,
With a rich dark chocolate sauce.

Allergens - If you have any dietary requirement please contact us to discuss.



| Name | Smoked salmon | Pan Seared Sprouts | Soup | Turkey | Veagan roast | Hake | Beef in Red Wine | Xmas Pud | Cheesecake | Profiteroles | Special requests |
|------------|---------------|--------------------|------|--------|--------------|------|------------------|----------|------------|--------------|----------------------------------|
| JOHN SMITH | ✓ | | | ✓ | | | | ✓ | | | Vegan option on prawn starter |
| JANE SMITH | | | ✓ | ✓ | | | | | ✓ | | Dairy allergy and gluten allergy |
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Book now www.igloo.biz/xmas
 01285 653181

Booking terms

Booking and pre-orders are mandatory and pre orders must be in at least three days prior to booking. £5 per head deposit is required to secure booking redeemable on bill payment. Menu available 6th December to 23rd December.

