



CHRISTMAS

2 course

£22



3 course

£27

15/12 MENU

Two courses
£22

Christmas Menu

Three courses
£27

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.

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

Vegan Roast Quorn Fillet (*V*VE)

Roast Salmon,
Honey butter glazed salmon with a creamy rich dill sauce and finished with an almond, pomegranate and herb topping.

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

Book now www.igloobiz
 01285 653181

Booking terms

Booking and pre-orders are mandatory and pre orders must be in at least three days prior to booking.
 £3 per head deposit is required to secure booking redeemable on bill payment.
 Menu available 6th December to 23rd December.

