



CHRISTMAS

ICE CREAM MENU

Two courses  
£25

## Christmas Menu

Three courses  
£30

### Starters

King Prawn & Baked Scallop Cocktail (\*GF)

Baked king prawn and diver scallops in a garlic butter served on a bed of crisp lettuce with a bloody mary sauce.

Breaded Camembert Wedges (\*GF)

French camembert wedges served with a cranberry and apple chutney.

Parsnip, chestnut and bacon soup (\*V\*VE) (\*GF)  
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, (\*GF)

with a lemon and parsley butter cream sauce.

Beef in Red Wine (\*GF)

Slow roasted beef in a rich red wine gravy.

### Desserts

Traditional Xmas pudding (GF) (VE)  
with a fresh brandy sauce.

Chocolate Orange Brownie

Rich dark chocolate orange brownie served with vanilla ice cream.

Profiteroles,

With a rich dark chocolate sauce.

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

# Bottomless Christmas Menu

£55 per person

90 minutes of bottomless festivities, all courses served as sharing plates per table.

Breaded camembert wedges, bloody mary king prawn and scallop cocktail, ham hock terrine.

Loaded roast potatoes with turkey, pigs in blankets, stuffing, cranberry sauce and gravy.  
Cauliflower cheese bake.

Panseared brussle sprouts with black pudding, apple and crispy bacon pieces.

## Drinks

### Pink Prosecco

Pink gin, fresh strawberries, with lemonade and prosecco.

### Hurricane Alecia

Mixture of both white and dark rum, passionfruit, orange juice and a hint of lime.

### Elderflower Margarita

Margarita with a light twist, Tequila and Elderflower liqueur mixed with fresh lime juice.

### Black Russian

Double shot of vodka with coffee liquor, mixed with coca cola over ice.

plus prosecco and selected bottled beer.

Mocktails and nosecco are available on request.

## Bottomless Terms

Bottomless start from booking time, drinks must be finished before a new drink ordered. All participants on the table must take part. Bookings must be taken at least 3 days in advance. Credit card details will need to be taken for all bookings with a late cancelation fee of £10 per head. Cancellations must be within 24 hours notice. Extra food servings can be requested on the evening for a surplus charge. Any extras must be paid for.

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

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Book now

www.igloo.biz  
01285 653181

## Booking terms

Booking and pre-orders are mandatory and pre orders must be in at least three days prior to booking. Credit card details will need to be taken for all bookings with a late cancelation fee of £10 per head. Cancellations must be within 24 hours notice.

Menu available 3rd December to 23rd December.

All participants must take part in the booking, no mixing and matching of menus per table.