



# DUNCAN'S BAR & BISTRO FESTIVE MENU

TWO COURSES £23.95 OR THREE COURSES £28.95

available 9th to 24th December

## Starters

**Soup of the Day** (GF option & Vegan option)  
served with crusty bread

**Chicken Liver Whisky Parfait** (GF option)  
with a petit salad, garlic focaccia & cranberry sauce

**Salmon, Dill & Mozzarella Fishcake** (GF)  
served with a roasted pepper puree & dressed salad

**Brie, Cranberry & Parma Ham Crostini** (GF option)  
served with a balsamic dressed salad

**Beetroot Falafel** (GF & Vegan)  
with a red pepper & garlic houmous, served with salad

## Mains

**Traditional Turkey** (GF)  
with roast & mashed potatoes, sage & onion stuffing, pigs in blankets, seasonal vegetables & a traditional gravy

**Braised Beef** (GF) - £2.50 supplement  
served with roast & mashed potatoes, seasonal vegetables and a red wine & bone marrow jus

**Cod Fillet** (GF)  
with a spinach, lemon & garlic cream, roast & mashed potatoes and seasonal vegetables

**Roast Leg of Pork** (GF)  
served with a garlic gorgonzola cream, caramelised apple, roast & mashed potatoes and seasonal vegetables

**Butternut Squash, Kale & Apricot Roast** (GF & Vegan option)  
served with roast & mashed potatoes, seasonal vegetables & a traditional gravy

## Desserts

**Christmas Pudding** (GF option & Vegan option)  
served with a brandy custard

**Sticky Toffee Pudding**  
served with a rich toffee sauce & vanilla ice cream

**Belgian Chocolate & Clementine Torte** (GF & Vegan option)  
with cointreau soaked clementines & vanilla ice cream

**Espresso Tiramisu Torte**  
with a tia maria chocolate sauce and vanilla ice cream

**Chocolate Christmas Tree**  
layers of cocoa sponge, dark & white chocolate mousse, with raspberry & chocolate sauce and raspberry ripple ice cream

**FOOD ALLERGENS & INTOLERANCES - PLEASE SPEAK TO YOUR SERVER, IF YOU HAVE ANY CONCERNS**

