

PIER HEAD SWANAGE

Christmas Menu Lunch & Dinner 15th-19th Dec

2 courses £29 3 courses £35

• Starters •

Game terrine, aubergine chutney & croutons (gf)

Smoked salmon timbal, stuffed with avocado, tomatoes & cream cheese served with a rocket salad and a pepper salsa (gf)

Butternut and coconut soup with a hint of chilli (gf bread available, v + vegan)

Pier head prawn cocktail (gf bread available)

Stuffed mushrooms with fetta and spinach served with watercress salad (v)

Scallops grilled in garlic butter with a celeriac puree & black pudding (£3 supplement)

• Mains •

Slow braised lamb shank with mash potato and roasted vegetables (gf)

Crab au gratin white and brown crab meat cooked in a white sauce with a parmesan crust served with roasted new potatoes and selection of steamed vegetables

Monkfish and prawn green thai curry a slightly spicy coconut thai sauce & veg served in a large bowl on a bed of rice topped with monkfish & prawns (gf)

Steak & kidney pie served with mash potatoes and greens

Cornfed chicken & mushroom ballotine served on a chorizo risotto with roasted onions (gf)

Seitan curry, indian spiced seitan with fragrant roasted cauliflower, spinach, squash and rice (vegan, not gf)

• Desserts •

Trio of chocolate white choc panna cotta, orange choc tart & milk choc mousse (can be gf)

Christmas pudding with cinnamon custard and brandy cream (gf)

Apple and blackberry crumble with cinnamon custard (gf)

Iced christmas parfait (gf)

Lemon posset served with redberries & a crispy tuille (gf)

Vanilla crème brulee with fresh berries (gf)

Why not treat yourself to our Christmas cocktail – Baileys espresso Martini £9.50