

Christmas Menu

2 COURSES for £29 or 3 COURSES for £34

Starters

KING PRAWN VOL-AU-VENTS

King Prawn stuffed vol-au-vents with Marie rose sauce

PORK & MULLED APPLE SAUSAGE ROLL

With a spiced red onion relish

TOMATO & BASIL BRUSCHETTA (VE)

Served on toasted ciabatta with olive oil and balsamic

Mains

ROAST TURKEY WITH APPLE & HERB STUFFING

With roast potatoes, glazed carrot, beetroot, Savoy cabbage, Brussels sprouts, pigs in blankets, parsnip purée and rich gravy

ROAST TOPSIDE OF BEEF

With roast potatoes, glazed carrot, beetroot, Savoy cabbage, Brussels sprouts, pigs in blankets, parsnip purée, Yorkshire pudding and rich red wine gravy

GARLIC & HERB SEA BASS

With crispy rosemary potatoes, sauteed tenderstem broccoli with garlic & parsley butter

BEETROOT & RED PEPPER TARTE TATIN (VE)

With roast potatoes, glazed carrot, Savoy cabbage and red wine gravy

Dessert

TRADITIONAL CHRISTMAS PUDDING (VG)

With Chantilly cream and fresh mint

CHOCOLATE & CHERRY TARTE (VE)

With a fruit coulis

BANANA & CHOCOLATE LOAF (VE)

With sliced banana and salted caramel ice cream

*Merry
Christmas
From The
Punch Bowl
Team!*

IF YOU HAVE ANY ALLERGIES PLEASE SPEAK WITH OUR LOVELY TEAM
(VG) VEGETARIAN
(VE) VEGAN