THE NAVI

CHRISTMAS MENU

25th November - 24th December

STARTERS

Roast butternut & chestnut soup
with crispy sage (VE) (GF*)

Smoked mackerel pate
with granary toast & chive crème fraiche (GF*)

Chicken & chorizo croquettes
with mixed leaf salad & tomato & hot honey dip

Blue cheese stuffed breaded mushrooms
with garlic & herb mayo (V)

MAINS

Traditional roast turkey
with honey glazed carrots & parsnips, roast potatoes, sage & onion stuffing, pigs in blankets & traditional gravy (GF*)

Veggie nut roast
with honey glazed carrots & parsnips, roast potatoes, sage & onion stuffing, & veggie gravy (GF*) (VE*)

Shepherds pie
with creamy mash & buttered mixed veg (GF)

Smoked salmon & haddock fishcake
with green beans, poached egg & hollandaise

Three bean & pepper chilli
with steamed rice, salsa & guacamole (VE) (GF)

DESSERTS

Traditional Christmas pudding
with brandy custard

Chocolate & almond tart
with raspberry coulis & vanilla Ice cream (GF)

Apple, pear & blackberry Pavlova
with mulled wine sorbet (GF)

Warm treacle tart
with vanilla Ice cream

2 COURSES - £27.00
3 COURSES - £33.00

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.

A discretional 10% service charge will be added to parties of 6 or more