

Portelet Christmas Menu



2 COURSES £22.95 | 3 COURSES £27.95

To Start

Tempura Calamari ^{1,3,4,6,10,11,14}

Wasabi mayonnaise, sushi rice, avocado, fresh chillies, spring onion, soy sauce

Beef Carpaccio ^{7,10}

Sun blush tomatoes, cornichons, parmesan, truffle rocket leaves

Noodle Bowl ^{1,2,3,6,11}

King Prawns, vegetable broth, chard bok choy, free-range soft-boiled egg, tempura vegetables

Vegetarian option without prawns *v*

Vegan option without egg *vg*

Crispy Chicken Strips ^{1,3,7,10}

Parmesan & red cabbage slaw, sweet chilli mayonnaise

Main Courses

Traditional Roast Turkey ^{1,3,7,9,12}

Chestnuts stuffing, roast potatoes, parsnips, carrots, brussel sprouts, pig in blankets, cranberry sauce, red wine gravy

8oz Sirloin Steak ^{7,12}

Hand cut chips, rocket salad, grilled tomato, flat cap mushroom, pepper sauce

Add: King Prawns² +£4.95

Grilled Salmon Fillet ^{1,2,4,9,11,12}

Jasmine rice, charred winter vegetables, Thai coconut sauce

King Prawn Red Curry ^{1,2,8,13}

Vegetables, almonds, flat bread, aromatic rice

Vegetarian option without prawns *v*

To Finish

Traditional Christmas Pudding ^{1,3,5,7,8,12}

Brandy sauce, winter berries

Apple Crumble ^{1,7}

or *vg* (without custard)
Homemade custard, mixed berries

Cheese Board ^{1,7,9,12}

Grapes, celery, chutney, crackers, Jersey butter

Dark Chocolate Crème Brûlée ^{3,7}

Vanilla bean strawberries, coconut & pineapple ice cream.

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs