



Christmas at Kanya

3 COURSE MEAL - £29.95

2 COURSE MEAL - £25.95

Starters

Ham Hock Terrine (df)

Homemade ham hock, carrot and leek terrine accompanied with melba toast and piccalilli sauce

Scottish Oak Smoked Salmon (gf, df)

served on a bed of pickled cucumber caraway salad

Grilled Goats Cheese (v)

served with caramelised red onions, drizzled with balsamic dressing and toasted brioche

Homemade Celeriac and Thyme Soup (gf, df, v)

served with crusty bread

Main course

Braised Lamb Shank (gf)

Lamb shank slowly cooked in red wine, thyme and rosemary, served with creamy mash and accompanied with honey roasted winter vegetables

Salmon En Croute

served with buttered new potatoes, seasonal vegetables and creamy dill sauce

Filo Parcel

Roasted vegetables and goats cheese wrapped in filo pastry, served with sauteed new potatoes and spicy marinara sauce

Oven Roasted Turkey Escalope (df, Gf available)

Oven-roasted Turkey filled with stuffing, wrapped in bacon, served with pigs in blankets, roasted potatoes, traditional seasonal vegetables, accompanied with turkey jus.

Desserts

Chocolate fudge cake with ice cream and a warm winter berry coulis

Cranberry and orange creme brule (gf)

Christmas pudding with brandy sauce (v)