



Kanya FESTIVE MENU

3 COURSE CHRISTMAS MEAL £27.95pp | 28 NOVEMBER - 23 DECEMBER

Starters

ROAST BUTTERNUT SQUASH SOUP (GF, DF, VEGAN)

Creamy roasted squash with a touch of sweetness and spice, served with a crusty bread roll

HAM & CHEESE CROQUETTES

Crispy golden bites with creamy potato, british ham, and white cheddar, served with apple-cherry chutney

SEAFOOD COCKTAIL (GF, DFA)

Succulent shrimp, tender scallops, and fresh salmon tossed in a zesty cocktail sauce, served over a bed of crisp handpicked greens

Main Courses

WHOLEGRAIN MUSTARD & HERB CRUSTED ROASTED LEG OF LAMB (GF, DFA)

Served with dauphinoise potatoes, honey roasted carrots and parsnips, and a rich lamb jus

TURKEY ROULADE

Turkey breast stuffed with sausage meat with apricot and rosemary stuffing wrapped in bacon
Served with roasted potatoes, honey roasted carrots and parsnips with gravy

PAN SEARED SEA BASS (GF, DFA)

Pan seared sea bass with creamy Florentine sauce. Served with dauphinoise potatoes and steamed vegetables

NUT ROAST CRUMBLE TART (V, DF)

A savoury blend of seasonal nuts and herbs, baked to a golden finish.
Served with seasonable greens, crispy roast potatoes and vegan gravy

Desserts

TRADITIONAL CHRISTMAS PUDDING

served with brandy sauce

TRIPLE CHOCOLATE FUDGE CAKE

served with winter berries coulis and vanilla ice cream

VANILLA CHEESECAKE (V, DF, GF)

with winter berries coulis

To finish

TEA OR COFFEE AND A MINCED PIE

Includes Christmas themed table decorations

Minimum number of guests required for an evening bookings (17.30 onwards) - 25 people

Pre order and deposit of £10 per person is required

Cancellation Policy: Cancellations must be made at least 72 hours in advance.



MERRY
CHRISTMAS

FROM THE TEAM AT

Kanya