



WRO LOUNGE FESTIVE MENU

SERVED FROM 4TH DECEMBER TO 27TH DECEMBER

STARTER

APPLE & CELERIAC SOUP **V VG**

garnished with candied walnuts

KING PRAWN COCKTAIL **G**

with a Bloody Mary sauce, avocado mousse, marinated cherry tomatoes & baby gem lettuce

HAM HOCK, TURKEY & LEEK TERRINE **G**

served with a cranberry & orange jam

CHESTNUT MUSHROOMS **V**

with a pink peppercorn & brandy sauce served on toasted ciabatta

CONFIT DUCK LEG **G**

with a fig marmalade

MAIN

ROAST TURKEY

with a cranberry & orange stuffing, pigs in blankets and a sage gravy

LAMB SHANK **G**

with a minted pea puree & parsnip crisps

SALMON FILLET **G**

with a crayfish hollandaise & lemon oil

VENISON COTTAGE PIE **G**

with a root mash and parmesan crust

MUSHROOM, BRIE & CRANBERRY WELLINGTON **V**

with a lemon thyme jus

all served with roast potatoes, braised red cabbage, creamed brussel sprouts & honey glazed carrots

DESSERTS

STICKY TOFFEE MERINGUE

with a salted caramel sauce & vanilla bean ice cream

CHRISTMAS PUDDING

with a rum & raisin brandy sauce

CHOCOLATE ORANGE CREME BRULEE **G**

served with a Viennese biscuit

IRISH CREAM TIRAMISU

with a Baileys coffee custard & homemade chocolate sponge

FESTIVE CHEESEBOARD

with a smoked Cheddar, 'Bouncing Berry' & 'Pickle Power' served with biscuits & Christmas chutney

V - VEGETARIAN VG - VEGAN G - GLUTEN FREE



LUNCH & EARLY EVENING (VACATE BY 7PM) 2 COURSE - 18.95 3 COURSE - 21.95

SUN-THURS EVENING (FROM 7PM) 2 COURSE - 20.95 3 COURSE - 24.95

FRI & SAT EVENING (FROM 7PM) 2 COURSE - 25.95 3 COURSE - 29.95

