CHRISTMAS MENU
AT CANADA WOOD

STARTERS

Crispy breaded veggie haggis & chestnut stuffing balls with a creamy whisky peppercorn sauce (V)(DFO)

Roast parsnip, maple & thyme soup with crusty sourdough bread (V)(VE)(GFO)(DF)

Creamy whipped goat's cheese & beetroot crostini finished with
crispy smoked Parma ham & a hot honey drizzle (VO)(GFO)

Creamy smoked salmon pâté seasoned with cracked black pepper, lemon & lime with
oatcakes, a pickled red onion & rocket salad (GFO)

Classic Cullen skink with crusty sourdough bread (GFO)

MAINS

Roast turkey slider - succulent turkey breast with pork sage & onion stuffing, pigs in blankets,
sweet cranberry jam on a toasted sesame bun with a creamy rich turkey gravy and skinny fries.

Roast root vegetable nut roast - with creamy mashed potatoes,
a rich garlic herbed gravy & seasonal vegetables (V)

Teriyaki, soy & garlic salmon fillet - with coriander basmati rice & stir-fried greens (GF)(DF)

Sweet & sticky cider-braised gammon - with wholegrain mustard mash,
garlic creamed leeks, a rich herbed gravy & seasonal vegetables (GFO)

Vegetarian caprese gnocchi - golden pan-fried gnocchi tossed in a tomato pine nut pesto
with roast cherry tomatoes & fresh basil, finished with buffalo mozzarella,
toasted pine nuts & balsamic drizzle (V)(VEO)(DFO)(GFO)

DESSERTS

Vegan chocolate orange cheesecake with orange & coconut ice cream (VE)(GF)(DF)

Classic Christmas pudding with brandy sauce (GFO)

Sticky toffee pudding - caramel sauce, mapled pecans & vanilla ice cream (V)

Cinnamon spiced apple & blackberry bread & butter pudding with vanilla ice cream (V)

Scottish cheese plate with oatcakes, house-made balsamic onion chutney,
tomato & chilli jam and seasonal berries (V)(GFO)

3 COURSES - £32.95 | 2 COURSES - £27.50

