

Christmas Eve @ The Gerrard

2 courses £19.95

3 courses £24.95

To start

French onion soup (V)

Topped with a Gruyere cheese crust

Chicken & liver pate

Served with toasted ciabatta, onion chutney & fresh salad

North Atlantic & smoked salmon cocktail in Marie rose dressing

Served with fresh brown bloomer & salad.

Green lip mussels in a creamy garlic white wine sauce

Served with toasted ciabatta

Trio of melon & sorbet (VE) (GF)

Main course

Roast turkey & all the trimmings

Poached chicken breast

In a tarragon crayfish & champagne sauce, served with buttered new potatoes & seasonal vegetables

Fillet of salmon

In a creamy Thermadore sauce, served with lemon & dill mash

Festive beef burger

Topped with Brie, bacon, sage stuffing, & cranberry sauce. Served with blue cheese dip & sweet potato fries

Gerrard winter salad (V) (VE) (GF)

Crisp seasonal leaves, beetroot strips, cucumber, tomato & roasted red peppers in a herbed Dijon mustard dressing

8oz Rib Eye

*Served with hand cut chips, mushrooms, tomato's,
And a choice of home made sauce - Pepper, port & Stilton or Diane*



Desserts

All served with cream, ice cream or custard

Eton mess cheesecake

Chocolate mint gateaux (GF)

Apple & cinnamon crumble

Chocolate brownie

Sticky toffee pudding

Christmas pudding

Served with a brandy & rum sauce

Ice cream

Choose 3 scoops

Vanilla

Chocolate

Strawberry

Salted caramel

Brownie & white chocolate

Rum & raisin

After dinner drinks

Liqueur coffee £4.95

Americano £2.95

Cappuccino £2.95

Latte £2.95

Hot chocolate £2.95

Pot of tea £2.25

Courvoisier 50ml £4

Port 50ml £3

Harvey's cream Sherry 50ml £3