

STARTERS

Smoked salmon, pickled cucumber, herbed cream cheese & toasts
Grilled goat's cheese, roast beetroots, cranberry dressing, chicory & walnuts v
Chicken liver parfait, cherry compote, balsamic onions & sourdough
Roast beetroots, vegan cream cheese, cranberry dressing, chicory & walnuts vg

MAINS

Roast turkey breast, pork & herb stuffing, roast potatoes, parsnips,
carrots, Brussels sprouts, pigs in blankets & gravy
Butternut squash wellington, roast potatoes, parsnips, carrots, Brussels sprouts & veg gracy vg
Fish & chips, battered cod, tartare sauce, mushy peas & lemon

DESSERTS

Christmas pudding, brandy cream & red berries
Apple tart, toasted almonds, honeycomb ice cream, stem ginger v
White chocolate peanut blondie, passion fruit sorbet & candied orange vg
Black cow vintage cheddar, chutney & oatcakes v

3 Courses £30



CANAPÉS

Pork & herb sausage rolls
Vegan sausage rolls vg
Pigs in blankets, honey mustard glaze
Sage, cheddar & onion stuffing balls, chilli tomato chutney v
Deep fried Camembert & cranberry sauce v
Kiln smoked salmon, horseradish, cucumber, rye cracker

*Platters of 12 for £15 (1 choice per platter)
Minimum 5 platters per order*

Gluten free and allergen free options are also available. Please ask for further information.

Menu available from the 29th of November and throughout the festive period via pre-booking with a minimum table of 2 people.

To book please email info@pamsbarandgrill.com or speak to a member of staff