



CHRISTMAS MENU

served from 29th November 'til 24th December 2021

2 Courses £25.00 / 3 Courses £30.00

bookings essential – www.camdenenteprise.com

Starters

Smoked Salmon Salad

Locally smoked Scottish salmon with beetroot, pickled cucumber, rocket & horseradish cream sauce

Tomato and roasted red pepper soup (vg)

Homemade with herb croutons, basil oil & sourdough toast

Parma Ham with Roasted Asparagus

Served with tomato and red onion salad & balsamic glaze

Mains

Traditional Roast Turkey

Norfolk turkey with sage and onion stuffing, crispy roast potatoes, brussel sprouts, honey glazed carrots & parsnips, pigs in blankets, cranberry sauce and homemade gravy

Pan Fried Sea Bass

Served with roasted herbed potatoes, purple sprouting broccoli, baby carrots & a caper butter sauce

Vegan Wellington (vg)

Couscous, courgette, red lentils, peppers & spinach wrapped in puff pastry, with brussel sprouts, honey glazed carrots & parsnips, crispy roast potatoes and vegan gravy

Dessert

Traditional Christmas Pudding

served with brandy sauce

Salted Caramel Cheesecake

with cream and strawberries

Vanilla ice cream (vg)

drizzled with chocolate & cranberry sauce

Homemade Mince Pies

with your choice of whiskey cream or brandy custard

Allergies & Ingredients

If you suffer from any food allergies or intolerance, please let a staff member know so that they may inform the Chef