THE CATTLE
STEAKHOUSE & GRILL

CHRISTMAS DAY MENU

3 COURSES £99.95 per person

glass of bucks fizz on arrival

STARTERS

homemade bread & olives on tables

Tomato Soup
served homemade bread roll and butter

Creamy Lobster
tender Lobster meat in a rich creamy wine sauce

Stuffed Pear
filled with blue cheese, walnuts on a bed of rocket finished with a honey drizzle

Smoked Salmon Paté
served with bread, salad and dill cucumber relish

Duck Spring Rolls
served with grilled chicory, relish and spiced plum sauce

MAINS

Chrismas Dinner
served with sage, onion, with crispy pigs in blankets, golden roast potatoes, parsnips, brussels sprouts, carrots, and yorkshire puddings

Confit Duck Leg
served with a braised red cabbage and parsnip puree

Mini Wellington
served with roast potatoes

Rack of Lamb
lamb stuffed with feta and spinach served with mash and asparagus finished with a blackberry glaze

Cranberry Orange Pork Loin
grilled marinated pork loin, served with sauteed potatoes and chorizo, finished with a cranberry orange sauce

Xmas Salmon
grilled salmon fillet served over a bed of mediterreanean veg finished with a sage and cranberry sauce

Mushroom Borgognonis
wild mushroom served with parmesan mash and crusty bread

FROM THE GRILL

served with a side of your choosing

Fillet 10oz

Ribeye 12oz

SIDES

Pomme Frites
Round Chips
Sweet Potato Fries
Spicy House Rice
Mash Potato
Sweet Mash Potato
Seasonal Veg
Side Salad

SOMETHING EXTRA

ADD King Prawns £8.95

ADD Lobster Tail £13.95

DESSERTS

Christmas Pudding
served brandy sauce

Cheesecake
served with vanilla ice cream

Dark Chocolate Torte
served with vanilla ice cream

Millionaire Pots
served with ice cream

Trio of Ice Cream
ask server for flavours available

complimentary tea and coffee after desserts

Wishing you a merry christmas from The Cattle Family