

# THE GADDUM CHRISTMAS MENU

2 OR 3 COURSES

2 COURSES INCLUDING MINI MINCE PIE & COFFEE £19.95PP  
3 COURSES INCLUDING MINI MINCE PIE & COFFEE £24.95PP

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## STARTERS

Home Smoked Salmon

*Lightly cured & home smoked Loch Duart salmon, prawn cakes, seaweed purée, lemon marmalade*

Seafood Broth

*Seafood broth with tomatoes, celery & leeks, sourdough crispbread, saffron potato emulsion*

Ham Hock and Leek Terrine

*Pressed slow cooked ham hock, grilled baby leeks, grape chutney, toasted brioche*

Butternut Squash Risotto (V, can be vegan on request)

*Carnaroli risotto rice, butternut squash purée, pumpkin seed purée, sunflower seed butter, toasted pine nuts, parmesan crisps*

## MAINS

All mains are served with seasonal vegetables and Gaddum roast potatoes to share amongst the table.

Turkey & Trimmings

*Roast turkey breast with hazelnut crumb, turkey leg ballotine, sage & pork stuffing, bread sauce, cranberry sauce*

Pork Loin

*Pork loin, sultana purée, sweet aubergine, pork cracker, five spice gravy*

Celeriac 'steak' (V, can be vegan on request)

*Salt baked celeriac, celeriac cream, celery tuile, black garlic purée, corn fritter, young shoots*

Butter Roasted Irish Sea Plaice

*Caper butter sauce, sea vegetables, crispy scraps with spirulina*

## PUDDINGS

Christmas pudding

*Homemade luxury Gaddum Christmas pudding, served with either rum sauce, double cream or ice cream*

Stewed Apples

*Stewed apples, caramelised milk foam, almond crumble*

Sticky Toffee Pudding

*Homemade Gaddum sticky toffee pudding with our special toffee sauce, cream or ice cream*

We are happy to prepare suitable substitutions for those with special dietary requirements, wherever possible, so please let your Gaddum host know about any requirements or allergies before placing your order.

THE  
GADDUM