



FESTIVE MENU

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2 COURSE £27
3 COURSE £32

STARTERS

Spiced Butternut Squash, Roasted Sweet Potato & Sweetcorn Soup, Garlic Croutons, Herb Oil, Crispy Onions, Warm Ciabatta Roll (v) (gf)

Tempura of Salt & Pepper Black Tiger Prawns, Asian Style Raw Slaw, Sweet Chilli Dressing

Shallow Fried Greek Halloumi, Garlic Aioli, Smokey BBQ Sauce, Chilli Flakes, Dressed Baby Leaves (v)

Crispy Confit Belly Pork, Honey, Soy & Sesame Glaze, Crisp Salad Leaves

MAINS

Thyme Butter Roasted Turkey Crown, Sage & Onion Stuffing, Sausage & Bacon Rolls, Duck Fat Roast Potatoes, Cranberry Compote, Turkey Jus, Winter Vegetables (gf)

Slowly Braised Mixed Game & Root Vegetable Casserole in a Red Wine Jus, Rosemary & Herby Dumplings

Pan Roasted Supreme of Scottish Salmon, Sauté Ratte Potatoes, Crayfish & Samphire White Wine Sauce

Mixed Winter Wild Mushroom Risotto, Fresh Sweet Pea & Roasted Asparagus, with a Garlic & Parmesan Dressing (v)

SWEETS

Yorkshire Blue Cheese, Artisan Crackers, Fig Chutney, Frosted Redcurrants

Boozy Christmas Pudding, Vanilla Brandy Sauce (gf)

Rich Chocolate Brownie, Peanut Butter Ice Cream, White Chocolate & Vanilla Sauce, Raspberry Gel (gf)

Pre order required
To book your table email;
info@viaductwestvale.co.uk

Food allergies and intolerances.
Please speak to a member of staff about the
ingredients in your meal when placing your order.