

FESTIVE MENU

2 COURSES £29 · 3 COURSES £35

TO START

BUTTERNUT SQUASH SOUP [VE]

Leek, thyme, chilli oil and toasted ciabatta

HOT SMOKED SALMON

Whipped ricotta, pickled cucumber & rocket on toasted ciabatta

DUCK, ORANGE AND PORK LIVER PÂTÉ

Orange liqueur infused pâté, red onion chutney & toasted ciabatta

MAINS

ROAST TURKEY ESCALOPE & PIGS IN BLANKETS

Cranberry sauce, baked sprouts, red cabbage & gravy with roasted rosemary new potatoes

MUSHROOM TORTELLONI [VE]

Confit leek & truffle sauce, pine nuts & crispy sage

ROASTED COD FILLET

Fregola, semi dried tomatoes, salsa verde & charred tenderstem broccoli

PUDDINGS

PANETTONE PUDDING [VG]

Cinnamon custard & vanilla ice cream

CHOCOLATE TORTE [VE]

Coconut chips

CHOCOLATE BROWNIE

Jude's salted caramel ice cream



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(VE) SUITABLE FOR VEGANS (VG) SUITABLE FOR VEGETARIANS.