

# CHRISTMAS 2024



## STARTERS

### Roasted Carrot and Chestnut Soup

Served with a freshly baked roll, finished with coconut drizzle

### Ham Hock and Pea Terrine

Served with toasted foccacia, sugar snap salad with lemon and mint dressing

### King Prawn and Avocado Bruschetta

Cooked in garlic and ginger sauce, served on toasted ciabatta with avocado and mango salsa



## MAIN COURSE

### Roasted Turkey Breast

Filled with cranberry stuffing, wrapped in smoked bacon served with roasted potatoes, seasonal vegetables and a red wine gravy

### Braised Beef

In a red wine sauce with shallots, bacon and mushrooms served with roasted potatoes and seasonal vegetables

### Pesto Crusted Salmon Butterfly

A la crème potatoes, sautéed sugar snap peas and balsamic roasted vine tomatoes

### Chestnut and Sage Nut Roast

Served with roasted potatoes, seasonal vegetables with a red wine and thyme sauce



## DESSERTS

Traditional Christmas Pudding  
Served with cranberry compote and brandy sauce

Mango Crème Brûlée  
Served with cherry shortbread

White Chocolate Cheesecake  
Served with baileys chocolate sauce



## WINTER WARMERS

Complimentary glass choice of  
Fizz  
Mulled Wine  
Mulled Cider



£32.95 per person

Available to book throughout the  
winter season

email: [reservations@belowdecks.co.uk](mailto:reservations@belowdecks.co.uk)

or

call: 01803 411106

