2 courses:£30
3 courses:£38

@44 | NUMBER 44 HOTEL & BAR

# CHRISTMAS DINNER

## STARTERS

**Chicken Liver Parfait**
Served with toasted brioche slices & mulled wine onion chutney *GFO*

**Scotch Broth**
Served with a crusty bread roll *GFO* V*

**Classic Prawn Cocktail**
Served with Atlantic prawns, cocktail sauce & toasted brioche *GFO*

**Marinated Heritage Tomatoes**
Served with black olives, mozzarella & basil on a toasted Ciabatta *VO*GFO*

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## MAINS

**Number 44 Festive Turkey**
Served with roast potatoes, honey roasted root vegetables, Brussel sprouts, skirlie, pigs in blankets, with a cranberry sauce & gravy*GFO*

**Braised Blade of Beef**
Served with a lemon & rosemary crumb, served with buttered savoy cabbage, butter & chive mashed potatoes & a beef jus *GF*

**Wild Mushroom, Spinach & Butternut Squash Pithivier**
On a bed of savoy cabbage, served with a truffle velouté *V*

**Baked Trout**
Served with a parmesan & dill crust, Sautee potatoes, green vegetables & a Vierge sauce

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## DESSERTS

**Steamed Christmas Pudding**
With a brandy sauce & custard

**Profiteroles**
With a toffee sauce & fresh berry

**Sugar Glazed Coconut Rice Pudding**
With spiced rum, pineapple & lemon Balm *GF*V*

**Traditional Apple Crumble**
With custard

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**SERVING FROM**
**30TH NOV - 23RD DEC**

**SENIOR'S OFFER**

2 courses:£17.95
3 courses:£20.95

@44 | NUMBER 44 HOTEL & BAR

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**SERVING FROM**
**30TH NOV - 23RD DEC**