



SHIP
LEVINGTON

CHRISTMAS MENU

STARTERS

HOT SMOKED SALMON PATE served with golden beetroot, horse radish cream and sour dough (GA)

TOASTED GOATS CHEESE served with artichokes, fire roasted peppers and olives (GA, VGNA)

DUCK GYOZAS served with a hoi sin dip (DA, VGNA)

HAM HOCK TIMBALE served with roasted pear, piccalilli and water crackers (GA, DA)

MAIN COURSES

ROASTED TURKEY CROWN served with classic trimmings and seasonal vegetables (DA, GA)

ROASTED COD served with crushed potatoes, French beans, red wine and lemon sauce (DA, GA)

MOROCCAN SPICED BEETROOT AND VEGETABLE WELLINGTON served with baby potatoes, seasonal vegetable and tomato sauce (GA, DA, V, VGNA)

8OZ RUMP STEAK served with, tomatoes, mixed mushrooms, chips and red wine sauce (GA, DA)
(supplement £2.75)

DESSERTS

CHRISTMAS PUDDING Laced with cognac sauce (V, VGNA)

CHOCOLATE BROWNIE served with vanilla ice cream (GA)

MULLED WINE AND BERRY LAYERED CHEESECAKE

A TRIO OF CHEESE AND BISCUITS served with apple and chutney

2 Courses £25.95

3 Courses £30.95

Served from December 1st to December 24th
Pre orders are required for tables of eight and over

ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerances or require information about our ingredients.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes. Adaptable dish means the dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.