

THE PANACEA



CHRISTMAS MENU



*Available From
Tuesday 25th
November

Until
Wednesday 24th
December*

2 Courses For £30.95
3 Courses For £37.95

*Group bookings only. (2 persons minimum). Pre-Order essential.
£10.00 Deposit per person required.*

12:00pm - 9:00pm

If you have any allergies or intolerances please speak to our team.

Starters

Garlic King Prawn & Smoked Salmon Salad

Smoked salmon with garlic prawns, marie rose sauce & lime vinaigrette.

Black Pudding Scotch Egg

A soft-boiled egg wrapped in seasoned sausage meat and rich black pudding, coated in breadcrumbs and fried until golden. Served with a mustard aioli.

Bruschetta

Fresh tomatoes, basil & feta marinated in garlic oil finished with a balsamic glaze served on crispy sourdough bread.

Vegan & Vegetarian

Vegan Hanging Skewer

Cranberry glazed vegan chicken, vegan pigs-in-blankets & seasonal vegetables. Served with roast potatoes and homemade gravy.

Vegan Burger

A brioche bun layered with a meat-free burger, stuffing & apple sauce, topped with a vegan pig in blanket. Served with fries and gravy.

Vegan Christmas Gyros

Pitta bread filled with tzatziki, vegan chicken, stuffing & cranberry sauce. Served with fries.

Mains

Festive Hanging Skewer

Cranberry glazed roasted turkey, pigs in blankets accompanied with seasonal vegetables. Served with garlic and rosemary roast potatoes & homemade gravy.

Christmas Gyros

A warm pitta with a layer of tzatziki, filled with marinated chicken, stuffing & cranberry sauce. Served with fries.

Pork & Apple Burger;

A brioche bun layered with pork, stuffing & apple Sauce, topped with a pig in blanket. Served with gravy & fries.

Desserts

Salted Caramel & Chocolate Tart

Chocolate pastry, filled with a layer of salted caramel & chocolate ganache, finished with hazelnuts.

Eton Mess

Fluffy & crispy meringue, with cream, fresh strawberries & raspberry coulis topped with white chocolate chards.

Biscoff Brownie

Homemade biscoff brownie, served with vanilla ice cream & biscoff sauce.

Baileys Chocolate Mousse

Chocolate mousse, topped with baileys cream.

Drinks for the Table

3 Bottles of Prosecco

80

Cocktail Tree

75

4 Bottle of House Wine

80

Choose from Merlot, Pinot Grigio and Zinfandel Rose.

• 4x Chocolate Orange Espresso Martini

• 4x Grasshopper

3 Bottles of House Wine & 8 bottles of beer

110

• 4x Sloe Gin & Elderflower Spritz

2 Bottles of House Champagne

130

A Something Little Extra

Stuffing Balls 4.75

Pigs in Blankets 6.50

Garlic & Rosemary 5.25

Roast Potatoes

Baked Cauliflower 5.75

Cheese

Brie Wedges 5.75

Vegetarian

Vegan

Non-Gluten Available