



festive menu

Available 31st Nov - 28th Dec
(pre booking essential)

Starters

Sweet potato bahji with coriander chutney (GF, V)

Smokie fish cakes with tartare sauce (can be GF)

Soup with clarks bakery granary bread (can be GF)

Stuffed mushroom on toasted sourdough with madeira jus (V can be GF)

Mains

Turkey with all the trimmings (can be GF)

Venison casserole with baby potatoes and parsnip crisps (GF)

Filo tart filled with vegetarian haggis & caramelised shallots served with winter vegetables (V)

Black pudding & oat coated haddock with baby potatoes, snow peas and cherry tomato chutney

Moroccan roast squash & chickpea tagine with jewelled cous cous and flat bread (V can be GF)

Desserts

Raspberry & pear crumble - vanilla ice cream (GF can be V)

Cheese selection - house chutney - oatcakes (can be GF)

Frozen grapes - dark chocolate shards - glass of prosecco (GF, V)

Chocolate & pistachio cheesecake - vanilla ice cream (GF, V)

2 course £22

3 course £26

GF - Gluten Free V - Vegan

We can cater for groups of up to 50 people on this menu and can also do up to 80 people for canapé & drinks parties. Call 01382 201533 or email grant@averyandco.co.uk to make a reservation or for more details.