



Festive Dinner

AVAILABLE THURSDAY TO SUNDAY FROM 30TH NOVEMBER TILL 24TH DEC
4PM TILL 7PM

2 COURSE £20 3 COURSE £25

(INCLUDES A BOTTLED BEER, GLASS OF FIZZ OR A SOFT DRINK)

TO START

Soup of the Day (V) (Ve)

served with red onion bloomer

Cherry Tomato, Spinach & "MozzaRisella" Cheese Bruschetta (V) (Ve)

with drizzled balsamic glaze (GF available)

Terrine of Ham Hock and Smoked Chicken

served with roasted fig chutney and oatcakes (GF available)

Scottish Smoked Salmon

capers, pickled shallots & rye bread

MAINS

Traditional Roast Turkey

served with traditional trimmings (GF available)

Baked Fillet of Sea Bass (GF)

placed on wilted greens with a lime & dill cream with seasonal potatoes and veg

Fillet of Pork, Slow Cooked Belly

apple relish & sage sauce with seasonal potatoes and veg

Vegan Wellington (V) (Ve)

served with traditional trimmings

TO FINISH

Christmas Pudding

with brandy sauce

Cranberry & Orange Cheesecake

satsuma coulis and berries

Chocolate Fondant (GF)

with honeycomb icecream

Apple & Plum Tart (V) (Ve) (GF)

with raspberry sorbet



Carmelite Favourites

MAINS

8oz Ribeye Steak £18

served with flat cap mushroom, tomato, and chips

Battered Haddock Fillet £13

served with chunky chips, mushy peas and salad

8oz Beef Burger or Chicken Breast £12

Falafel Burger £10

*served in a brioche bun, skinny fries and salad
add bacon or cheese £2*



FESTIVE DRINKS

Whitley Neil Gin Carafe £21

choose between:

rhubarb crumble spritz, christmas spice, a very berry christmas, winter blues

Whitley Neil Ginsecco £6

choose between:

blood orange, rhubarb and ginger, raspberry, blackberry

Mulled Wine £5

glass of warming home-made mulled wine



Carmelite
MUSIC • ART • MEET • FOOD • DRINK • SLEEP