



C A M B E R L E Y

*Christmas
Dining Menu*

www.o-camberley.co.uk

f o o c a m b e r l e y s o c i a l

Christmas Dining Menu

STARTERS

Prawn Cocktail (GF without crutons)

Tiger prawns with avocado & gem lettuce in a marie rose sauce, topped with crutons

Chicken Liver & Wild Mushroom Terrine

Served with onion marmalade & croutons

Sticky Pork Belly Skewers (GF)

Pork belly cooked in a hoisin & bbq sauce, served with roasted pear and cucumber ribbon

Grilled Stuffed Aubergine (V) (VG) (GF)

Grilled aubergine stuffed with ratatouille, served with white wine tomato sauce

Feta and Watermelon Salad (VG) (GF)

Feta and watermelon on a fresh mixed salad, drizzled with lemon dressing

Cheesy Garlic Bread (VG) (V)

MAIN

Roast Turkey (GF)

Traditional turkey dinner served with mango & apricot pork stuffing, honey roasted vegetables, goose fat roast potatoes, pigs in blankets, cranberry sauce and rich red wine gravy

Lamb Shank

Served with parsley puree & fondant potatoes in rosemary *£5 supplementary charge applies for this item

Pan Fried Salmon (GF)

served with roasted new potatoes, tender stem broccoli and lemon beurre blanc sauce, topped with roasted cherry tomatoes

Crispy Roasted Cauliflower (V) (VG) (GF)

served with roasted vegetables, peas, roast potatoes and creamy mushroom sauce

Create your own pizza (choose upto 4 toppings)

Olives, peppers, mushrooms, pineapple, tomato, onion, chilli, bacon, meatballs, salami, parma ham

Penne Arbiatta

Penne paste with a spicy arbiatta tomato sauce

DESSERTS

Christmas Pudding

with brandy sauce

Rhubarb & Apple Crumble

with custard

Sticky Toffee Pudding

with vanilla ice cream

Traditional Eton Mess (GF)

GF Vanilla Cheesecake (GF)

Chocolate Fondant

with vanilla ice cream & strawberry coulis

Scroppino (V) (VG) (GF)

Sicilian lemon sorbet mixed by hand with prosecco and vodka

If you have any allergies or dietary requirements please let your server know
gf - gluten free, vg - vegetarian, v - vegan