

# **STARTERS**

#### Roast Pumpkin Soup (ve, gf)

Toasted Pumpkin Seeds, Roast Pumpkin Oil, Yeast Flakes

#### **Salmon Croquettes**

Lime & Dill Mayo, Pickled Cabbage

#### **Pork Terrine** (gf)

Spiced Avocado Purée, Pumpernickel, Cranberries

# MAINS

#### Stuffed Turkey Breast (gf)

Pig in Blanket, Roast Potatoes, Shredded Sprouts, Glazed Parsnips, Sweet Potato Mash, Red Cabbage, Gravy, Sage and Onion Stuffing

### Spiced Pork Belly (gf)

Braised Apple, Roast Potatoes, Shredded Sprouts, Glazed Parsnips, Sweet Potato Mash, Red Cabbage, Gravy, Sage and Onion Stuffing

#### Roast Cod Loin

Sweet Potato Mash, Crispy Capers, Lime Beurre Blanc

## Blue Cheese & Chestnut Wellington (v)

or

## Cauliflower Steak (ve)

Roast Potatoes, Shredded Sprouts, Glazed Parsnips, Red Cabbage, Veg Gravy

### 8oz Sirloin Steak (+£4) (gf)

Fries or Sweet Potato Mash, Peppercorn or Chimichurri Sauce

# **DESSERTS**

#### **Tariff Xmas Pudding (v)**

Blackberry & Chocolate Sauce, Vanilla Ice Cream

### **Spiced Pear Crumble (ve)**

Ginger Crumble, Vanilla Custard

## Cheese Board (v, gf)

Cheeses Selection, Chilli Jam, Crackers, Grapes

LUNCH

DINNER

2 Courses

2 Courses £26

-or-

-or-

3 Courses £26 3 Courses £30

served from 12pm—3pm

served from 4pm—10pm

# **DRINK PACKAGES**

#### **Arrival Drinks**

Mas Macia Cava £4.50 pp Ferghettina Champagne £9 pp

#### Wine

Half bottle per person (pre-order only)

Chenin Blanc (South Africa)
Garnacha (Spain)
Pinot Noir/Barbera Rosé (Italy)
£7.50 pp

Sauvignon Blanc (South Africa)

Malbec (Argentina)

Grenache/Cinsault Provence Rosé (France)

£12 pp

#### Portobello Gin Bucket £85

70cl Bottle of Portobello Road Gin,  $10\times$  Fever Tree Tonics Vials of assorted garnishes, complimentary Southside shot



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