Festive Menu

Sample Menu, available from 28th November

STARTERS

Baked Camembert - Perfect for Sharing *V*; Whole baked camembert, rosemary, garlic, honey, crusty baguette, **15**

Smoked Salmon; Pickled cucumber, dill crème fraîche, sourdough crisps, **11**

Ham Hock & Pea Terrine; Piccalilli, sourdough crisps, **10**

Smoked Mackerel Pâté; Horseradish crème fraîche, pickled shallot, sourdough crisps, **11**

Chestnut & Wild Mushroom Soup *V*; Truffle oil, crusty baguette, **9**

MAINS

Roast Turkey; Pigs in blankets, chestnut & onion stuffing, braised red cabbage, sprouts & pancetta, roast potatoes, roasted root vegetables, rich gravy**, 24**

Butternut Squash & Sage Wellington *V, VEO*; roasted butternut squash, sage & chestnut stuffing, puff pastry, braised red cabbage, roasted root vegetables, red wine jus **22**

Pan-Seared Cod; Brown shrimp butter, charred leeks, crushed new potatoes, **23**

Pork Belly; Crispy crackling, braised red cabbage, red wine jus, crushed new potatoes, apple purée, roasted carrots, **24**

Steak Frites *NGCI*; Flash-grilled bavette, peppercorn sauce, skin-on fries, dressed rocket, confit tomato, **23**

EXTRAS

Pigs in Blankets *NGCI* **6** • **Rocket & Parmesan** *NGCI, V* **5** • **Skin-on Fries** *NGCI, VE* **5**

Braised Red Cabbage *V, NGCI* **5** • **Sprouts & Pancetta** *NGCI* **6**

SANDWICHES

Turkey, Stuffing & Cranberry Sandwich; Sage mayo, crispy cos, farmhouse bread, **13**

Brie & Cranberry Sandwich *V*; Rocket, farmhouse bread, **12**

Prawn Cocktail Sandwich; Marie rose, crispy cos, farmhouse bread, **12**

DESSERTS

Warm Chocolate Brownie *V, NGCI*; Chocolate sauce, vanilla ice cream, **8**

Basque Cheesecake *V*; Berry compote, shortbread crumb, **8**

Selection of Ice Creams & Sorbets *V, VEO*; 3 scoops, **6**

Christmas Pudding *V*; Spiced fruit pudding, brandy sauce, redcurrants, **9**

Cheese Selection *V*; Cheddar, Cornish Brie, Stilton, quince paste, grapes, crackers, **14**

*Add a glass of Taylor's 20 Year Old Tawny Port, **8***

V – Vegetarian VE – Vegan NGCI – No Gluten Containing Ingredients VEO – Vegan Option Available

*Private hire at South Deep? Contact us at **events@southdeep.cafe***