



(GFA) Please note: For dishes marked with (GFA) a gluten free option is available

Festive Menu

2 COURSE £24 | 3 COURSE £30

Starters

ROASTED TOMATO &
RED PEPPER SOUP (VE, DF, GFA)
Warm Sourdough

FILO WRAPPED
KING PRAWNS
Charred Lemon, Leaf Salad,
Caper + Dill Mayonnaise

CHICKEN LIVER PATE (GFA)
Caramelised Onion Chutney,
Toasted Ciabatta

ROASTED CHERRY
TOMATO (VE)
Butternut Squash, Thyme &
Olive Bruschetta, Vegan Pesto

GRILLED MAPLE PEAR (V, GF)
Crumbled Goats Cheese,
Rocket Salad, Balsamic

Mains

ROAST TURKEY (GFA)
Roast Potatoes, Sage + Onion
Stuffing, Pigs in Blanket, Seasonal
Vegetables, Gravy

SUPREME OF CHICKEN (GF)
Wild Mushroom Fricassee,
Spinach, Fondant Potato,
Stilton Cream, Crispy Shallots

SLOW COOKED
BLADE OF BEEF (GF)
Grain Mustard Mash, Maple
Roast Carrot, Red Cabbage,
Red Wine Jus

THE WESTMEAD FESTIVE
BURGER (GFA)
Brie, Bacon, Cranberry Sauce,
Flour Bap, Fries

COD FILLET
Chorizo, Butterbean & Tomato
Stew, Kale, Lemon Oil

FESTIVE PORTOBELLO
MUSHROOM BURGER (V, GFA)
Brie, Courgette, Cranberry
Sauce, Flour Bap, Fries

BUTTERNUT SQUASH LENTIL
+ ALMOND WELLINGTON (VE, N)
New Potatoes, Seasonal
Vegetables, Cranberry Gravy

Dessert

CHRISTMAS PUDDING (V, N)
Brandy Sauce

WARM CHOCOLATE
BROWNIE (V, S, N)
Vanilla Ice Cream

MINCE PIE SUNDAE (N, S)
Caramel Sauce, Rum + Raisin
Ice Cream

LEMON TART (V, N)
Wild Berry Sorbet

CHOCOLATE + CHERRY
CHEESECAKE (VE, DF, GF)
Winter Berries, Vegan Vanilla
Ice Cream

Please note: (V) Vegetarian, (Ve) Vegan, (GF) Gluten Free, (GFA) Can be adapted to Gluten Free, (DF) Dairy Free, (N) May contain or Traces of Nuts, (S) Contains Soya or Traces of Soya. Please do speak to a member of staff if you have an allergy or dietary requirement