THE
Cardan
EST.1848

Christmas MENU

STARTERS

POTATO & LEEK SOUP
Smoked yoghurt, salted butter, guinness wheaten

ROLLED GOATS CHEESE
Bacon crumb, burnt honey, poached pear, candied walnuts

HAM HOCK CROQUETTE
Celeriac remoulade, pickled shallots, parsley mayo

CHICKEN LIVER & BUSHMILLS PARFAIT
Mulled plum chutney, salted butter, brioche toast

BLOODY MARY PRAWN COCKTAIL
Poached shimp, bloody mary dressing, shredded lettuce, guinness wheaten bread

MAINS

MUSHROOM, CHESTNUT & MATURE CHEDDAR WELLINGTON
Honey roast veg, buttermilk mash, roast potatoes, house cranberry, stuffing & mushroom jus

BRAISED BEEF SHORT RIB
Honey roast veg, buttermilk mash, roast potatoes, gravy & Yorkshire Pud

ROAST TURKEY & HAM
Honey roast veg, buttermilk mash, roast potatoes, stuffing, gravy , house cranberry & cocktail sausages

ROAST COD
Parsley sauce, buttered leeks, crispy potato

PRESSED PORK BELLY
Lentil & Tomato Stew, Sauté Baby Potato, Burnt Apple, Chimichurri

DESSERTS

APPLE TOFFEE PUDDING
Salted butterscotch, honeycomb ice cream

CHOCOBLOCKER GLORY
Warm brownie pieces, vanilla ice cream, espresso chocolate sauce, honeycomb crunch

CHRISTMAS PUDDING
Candied orange, bushmills custard

3 COURSE £38

Available Monday to Saturday 12pm – 3pm & 5pm – 8pm
Non refundable deposit of £10 per person for bookings of 6 or more
12.5% Discretionary service charge applies to bookings of 6 or more