



fIVES  
Christmas  
MENU

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# Christmas

## SET MENU

2 courses - £22.95 per person    3 courses - £25.95 per person

### Starters

Rich chicken liver pate with smoky bacon and a hint of honey served with roasted wild mushrooms and toasted ciabatta

Rich creamy wedge of brie coated in panko breadcrumbs served with cranberry compote and mixed dressed greens

Classic prawn cocktail

Seasonal soup served with toasted bread (v)

### Main Dishes

Roast Fylde turkey served with crisp roast potatoes, seasonal vegetables, pigs in blankets, sprouts, sage and onion stuffing and a giant Yorkshire pudding finished with a rich gravy

Slow cooked braised steak served with mustard mash, seasonal vegetables, and a rich red wine gravy

Homemade nut roast served with butter flat fondant, seasonal vegetables, sprouts, sage & onion stuffing, a giant Yorkshire pudding and finished with a vegetarian gravy

Oven baked cod served with crushed new potatoes, seasonal vegetables and a white wine sauce infused with thyme and garlic

### Desserts

Traditional christmas pudding served with lashings of rum sauce

Classic lemon posset served with passion fruit gel and shortbread

A rich mint chocolate tart served with Chantilly cream and sugar garnish

Fives cheese board (£2 supplement charge)