

MIRTH CHRISTMAS LUNCH 9th DECEMBER 2025



2 course £21.95 - 3 course £28.95

Starters

Parsnip & Sweet Potato Soup (VG) (GFA)

A parsnip and sweet potato soup with a mini loaf, butter and parsnip crisps

Sticky Pigs (GFA)

Pigs in blankets tossed in honey and whole grain mustard, topped with sesame

Goats Cheese Bruschetta (V)

Toasted bruschetta with melting goats cheese, finely chopped tomatoes and red onion topped with a balsamic glaze

Prawn & Crayfish Cocktail (GFA)

Fresh prawns and crayfish in a Marie Rose sauce with a mini loaf and paprika

Red Pepper Humous (VG)

Mezete Hummus and roasted red pepper glazed in a pesto oil with a kobez flatbread

Main Course

Turkey Parcel

Turkey parcel stuffed with sage and onion stuffing wrapped in streaky bacon served with crispy roast potatoes, pig in blanket, chantenay carrots, honeyed parsnips and truffle brussel sprouts in a red wine gravy

Spicy Butterbean Posh Pie (VG)

Spicy vegan butterbean pie with crispy roast potatoes, carrots, honeyed parsnips and truffle Brussels sprouts in a red wine gravy

Festive Burger (GFA)

8oz beef burger topped with camembert and cranberry sauce skewered with pigs in blankets served with roast potatoes and gravy

Thai Inspired Sea Bass (GF)

Crispy pan-fried sea bass on a coriander rice with Pak Choi in a red Thai sauce



Dessert

Christmas Bread & Butter Pudding

Homemade bread and butter pudding with a Christmas twist served with brandy cream

Lemon Cheesecake (GF)

Crunchy biscuit base topped with a tangy lemon cheesecake & creamy mascarpone, drizzled with a zingy lemon sauce, served with pouring cream

Raspberry Tartlet

Pure butter pastry with a layer of frangipane & hand finished with raspberries served with vanilla ice cream

Malteser & Irish Cream Torte

A milk chocolate truffle torte, centred with soft Bailey's cream, topped with Maltesers & chocolate coated crispy pearls, served with pouring cream

Chocolate Orange Brownie (VG) (GF)

A chocolate & orange flavour brownie with a dark chocolate topping, finished with candied orange peel, served with dairy free ice cream

KEY. (V)= Vegetarian (VG)= Vegan (GF)= Gluten free (GFA)= Gluten Free Available

