



# Christmas 2024

## The Market Pub Xmas Group Menu

### *Starters*

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Haggis Pakora £7.50

Spicy Mayonnaise, Dressed Leaves (also available with Vegan haggis V)

Oven Baked Camembert £9.00

Thyme & Honey, Walnuts, Leaves, Warm Bread (Also available with Vegan cheese V)

Anti Pasti Plate £12.50

Parma Ham, Salami, Olives, Sunblush Tomatoes,  
Flame Roasted Artichoke, Smoked Brie, Soft Blue Cheese, Ciabatta

Crispy Tempura Prawns, Fresh Chilli & Lime Salad, Sweet Chilli Sauce £9.50

Bacon & Stilton stuffed Portobello Mushroom, Salad Leaves, Balsamic Dressing £7.50

### *Mains*

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Roast British Turkey £20.50

Buttery Home-made Mash & Roast Potatoes, Sausage wrapped in Bacon, Homemade Stuffing,  
Seasonal Vegetables, Home-made Gravy & Cranberry Sauce

Home-Roasted British Beef £20.50

Yorkshire Pudding, Home-made Mash & Roast Potatoes,  
Seasonal Vegetables, Home-made Meat Gravy

Char-Grilled Fillet Steak £28.50

Ox Cheek Croquette, French Beans, Homemade Chips & Pepper Sauce

Pan Fried Fillet of Sea Bass & Seared Scallop £21.50

Parmesan Mash, French Beans, Crispy Bacon, Chardonnay Sauce

\*\*\*\*\*Extras\*\*\*\*\*

All £3.50

Cauliflower Cheese\*\* Yorkshire Puddings & Red Wine Gravy\*\*  
Honey Roasted Root Vegetables\*\* Sausage & Cranberry Bon Bons\*\*

## *Mains*

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Roasted Pork Fillet & Crispy Prawns £23.50  
Spiced Carrot Puree, Crispy Herbed Potatoes, Peas & Green Beans

Pan Fried Fillet of Salmon £20.50  
Roasted Onion Mash, Spinach & White Wine Sauce

Vegan Xmas Dinner (V) £19.50  
Vegan Nut Roast, Home-made Mash & Roast Potatoes, Vegan Sausage, Vegan Stuffing,  
Seasonal Vegetables, Home-made Vegan Gravy & Cranberry Sauce

Vegan or Vegetarian Fish & Chips (V)  
Battered Halloumi or Nori Tofu, Homemade Chips, Mushy Peas, Lemon Vegan Mayo £15.50

Homemade Aubergine, Mozzarella, Tomato & Olive Gratin £15.50  
Rosemary & Garlic Fries, Fresh Salad

\*\*\*\*\*Extras\*\*\*\*\*

All £3.50

\*\*Cauliflower Cheese\*\* Yorkshire Puddings & Red Wine Gravy\*\*  
\*\*Honey Roasted Root Vegetables\*\* Sausage & Cranberry Bon Bons\*\*

## *Desserts*

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Homemade Bailey's Cheesecake, Toffee Sauce, Chocolate Ice Cream £7.50

Homemade Pecan Pie, Salted Caramel Ice Cream £7.50

Homemade Chocolate Brownie, Chocolate Sauce, Luxury Vanilla Ice Cream £7.50

Vegan Chocolate Cake, Peanut & Almond Popcorn, Vanilla Ice Cream (V) £7.50

Selection of British Cheeses, Pickle & Crackers £8.50

# New Year's Eve at The Market Pub



Deluxe 3 course New Year's Eve Menu - £60.00

## Starter

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Fresh Half Lobster Thermidor, Orange, Endive & Rocket Salad

Anti Pasti Plate

Parma Ham, Salami, Olives, Sunblush Tomatoes,  
Flame Roasted Artichoke, Smoked Brie, Soft Blue Cheese, Ciabatta

Crispy Thai Prawns, Thai Red Curry Sauce, Coconut Rice

## Main

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Pan Fried Fillet of Sea Bass & Seared Scallop  
Parmesan Mash, French Beans, Crispy Bacon, Chardonnay Sauce

Char-Grilled Fillet Steak  
Roasted Onion Mash, Wilted Spinach, Blue Cheese Sauce

Extra Matured Rib-Eye Steak  
Ox Cheek Croquette, Homemade Chips, Baby Broccoli, Pepper Sauce

Roasted Breast of Free-Range Chicken  
Chorizo & Manchego Bon Bons, Smoked Paprika Mash, Roasted Red Peppers, Chicken Jus

## Dessert

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Homemade Kit Kat Cheesecake, Salted Caramel Ice Cream

Homemade Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Selection of British Cheeses, Pickle & Crackers