



THE
SPUR
SLINDON
KITCHEN AND ALES



Highdown HMC Xmas Meal 2025

TO BEGIN

**Cream of Carrot & Parsnip Soup served with warmed Focaccia bread & butter
(v)(ve option)(gf option)**

**Smoked Salmon Terrine
Served with stone baked bread & butter (gf option)**

Mini Lamb Koftas served on a bed of leaves with olives & Tzatziki

Watermelon, mozzarella & Tomato salad with a Balsamic drizzle (v)(gf)

TO FOLLOW

Roast Turkey

**Served with Sage & Onion stuffing, bacon wrapped chipolata,
Roasted Potatoes & seasonal vegetables & gravy (gf option)**

Roast topside of Scottish Beef

Served with Yorkshire puddings, Roasted Potatoes, seasonal vegetables & gravy (gf option)

Slow Braised Lamb Shank with minted gravy *EXTRA CHARGE £4.00*

Served with Roasted Potatoes & vegetables (gf)

Vegan Chestnut Roast

Roasted Potatoes, seasonal vegetables & gravy (ve)

Herb Crusted Fishcakes stuffed with Mozzarella

Served with Cranberry & Cheese sauce, new potatoes & vegetables

Pulled Pork, apple & stuffing topped pie served with roast potatoes & vegetables

***Our roast potatoes are cooked in dripping/goose fat & proper gravy!
Unless otherwise requested or they are the Vegan/vegetarian option***

TO FINISH

Christmas pudding with custard (gf option)(v)

Chocolate & Pistachio melt in the middle pudding with pistachio topped vanilla ice cream

Stem Ginger steamed sponge pudding with Ginger sauce & custard

Bailey Cream filled Profiteroles with chocolate sauce

Vegan Cheesecake (gf)(ve)

Cheese board

(v) = vegetarian (ve) = vegan (gf) = gluten free