

THE SILVERDALE HOTEL

PUB · KITCHEN · ROOMS

Christmas 2024 Menu

From Tuesday 3rd December to Saturday 21st December
Served 12-3pm and 6-9pm Tuesday to Saturday (Not Sundays and Mondays)

Starters

Butternut Squash, Chilli and Coconut Soup

Served with a warm roll and butter Vg V* DF* GF*

£6.95

Fresh Crab, Chilli, Coriander

On our pickled house salad topped with a seafood dressing DF GF

£7.95

Homemade Mushroom and Tarragon Pate V Vg* DF* GF*

Served with warm brown toast and butter

£7.95

Festive Charcuterie Plate DF* GF*

Salami napoli, salami ventricina, fennel salami, peppadew peppers, olives, warm ciabatta roll and cranberry sauce

£8.95

Mains

Festive Turkey Dinner – *It's Christmas After All!*

Burrows roast turkey, roast potatoes, homemade yorkie and stuffing, pigs in blankets and fresh vegetables with lashings of homemade meaty gravy!

£16.95

Also available with veggie sausages and veggie gravy

Pan Roasted Cod Loin

Served on Nduja spiced mixed bean cassoulet finished with a drizzle of chilli oil and fresh coriander

£16.95

Braised Beef and Balsamic Onions

Slow cooked beef, balsamic onions in a rich gravy served with soft buttery mash and roasted root vegetables finished with grated fresh horseradish

£16.95

Our Ever Popular Veggie Wellington – *it's become a favourite!*

Butternut squash, sweet potato, lentils, spring onions, fresh cranberries and more, all wrapped in puff pastry and served with our homemade peppercorn sauce served on steamed green cabbage

£16.95

Desserts

Festive Boozy Christmas Pudding served with brandy sauce

£6.95

Shelleys homemade orange, ginger and cranberry pudding with orange sauce

£6.95

Chocolate mousse and sponge Christmas tree dessert

£6.95

Mince Pie Cheesecake shortbread biscuit base topped with spiced cheesecake batter, studded with brandy-soaked fruit. Finished with mascarpone cream cheese frosting and broken shortbread pieces

£6.95

Food Allergies and Intolerances - V is veggie, Vg is Vegan, DF is Dairy Free, GF is Gluten Free
Whilst we work really hard to be very aware of food allergies, due to shared cooking appliances we cannot guarantee a completely allergen free environment. Our chips are cooked in fryers that will come into contact with Gluten, Fish and traces of Crustaceans and Molluscs, so if this is an issue for you we can offer other potato choices.

Any dish marked with an * can be amended to suit certain requirements so please just ask

We reserve the right to not serve dishes to people with severe allergies or intolerances.

All our food is cooked to order so please bear in mind that at busy times food may take a little longer to arrive.