

FESTIVE PARTY MENU

2 COURSES £14 | 3 COURSES £17 MONDAY-THURSDAY

2 COURSES £16 | 3 COURSES £20 FRIDAY & SATURDAY & CHRISTMAS EVE

AVAILABLE 24TH NOV - 23RD DEC 2018 - NOT AVAILABLE ON SUNDAYS

Chestnut, parsnip & crispy bacon soup with parsnip crisps & warm bread
(N) (GFA) (V option available)

Breaded Camembert with toasted chestnuts & cranberry chutney (N) (V)

Prawn cocktail served with iceberg lettuce & buttered wheaten bread (GFA)

Salt & chilli calamari served with sour cream & lemon

Chicken liver pate with caramelised red onion chutney & warm bread (GFA)

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Hand carved turkey served with honey-cured gammon, pigs in blankets,
stuffing, roast potatoes, sprouts, carrots and parsnips (GFA)

8 oz Sirloin steak with hand cut chips, field mushroom & grilled tomato
& creamy peppercorn sauce (supplement of £5.00) (GFA)

Fish Pie - Cod, smoked haddock & prawns in a creamy sauce topped
with mashed potato & Parmesan crumb, served with petit pois

Festive burger - 6oz beef burger topped with brie & cranberry sauce in a brioche
bap served with hand cut chips & homemade coleslaw (GFA)

Spinach, wild mushroom, pine nut & feta filo parcel with roast potatoes,
sprouts, carrots, parsnips & mushroom gravy (N) (V)

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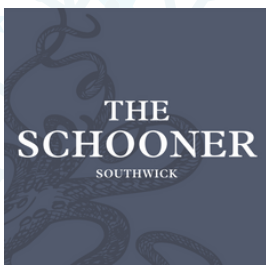
Christmas pudding with brandy cream (GF)

Gingerbread Eton mess with apple & cinnamon compote

White chocolate chip brownie with salted caramel & vanilla ice cream

Vegan options available upon request

www.the-schooner.com



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V: VEGETARIAN
GF: GLUTEN FREE
GFA: GLUTEN FREE
ADAPTATION POSSIBLE
N: CONTAINS NUT