



CHRISTMAS
MENU
2023

2 courses £23.95
3 courses £28.95
(Pre order required)



 0151 378 1295

   @riseandgrindnw



STARTERS

TURKEY GOUJONS

Homemade turkey goujon strips in a christmasy crumb served with a mulled cranberry dip and house salad

XMAS PARSNIP SOUP

Sweet maple slow roasted parsnip soup served with pine pesto croutons and smoked butter (vegan)

GARLIC MUSHROOM BRUSCHETTA

Garlic mushroom with roasted chestnut served on crispy bread and rocket with a homemade lemon and thyme oil (vegan)

STUFFED PIGS IN BLANKET SPRING ROLL

Smoky bacon wrapped around old English sausage meat stuffed with cream cheese mixed with melting cheddar and mozzarella all wrapped in crispy spring roll pastry and served with a slow stewed sweet apple sauce



MAINS

TRADITIONAL CHRISTMAS DINNER

Turkey stuffed and wrapped in bacon/roasted chicken breast or our homemade vegan nut roast served with all the trimmings and a homemade gravy

BAKED SALMON

Roasted fillet of salmon with tenderstem broccoli, black pepper and lemon sautéed baby potatoes finished with a honey bacon and chive hollandaise sauce

GRILLED RIB EYE

Rib eye steak grilled served with chunky handcut chips, sautéed mushrooms in garlic, onion ring, baked tomatoes and pepper sauce (£3 supplement)



DESSERTS

HONEYCOMB CHEESECAKE

Served with toffee sauce & ice cream

XMAS PUDDING

Traditional xmas pudding served with warm crème anglaise and winter berries

PEANUT BROWNIE

Warm homemade triple chocolate brownie with peanut butter, vanilla ice cream and salted caramel

ICE CREAM SELECTION

A selection of ice creams

Gluten free options are available, please ask a member of staff for more information. If you have any special diet requirements or allergies please let a member of staff know before ordering as some of our food does contains allergenic ingredients

