FUZION

# Fuzion Festive Menu

## TWO COURSES £31.90
## THREE COURSES £36.90

## Starters:

**Garlic Butter Butterfly Prawns**
Served with a Confit Garlic Bruschetta *GF

**Crispy Calamari**
Served with a Honey Mustard Mayonnaise

**Homemade Chicken and Port Pâté**
with toasted Sourdough and Quince Chutney *GF

**Broccoli and Stilton Savoury Tart**
served with a Watercress Salad V

## Mains:

**Stuffed Turkey Breast wrapped in Streaky Bacon**
Served with Pigs in Blankets, Crispy Roast Potatoes, Seasonal Vegetables, Cranberry Sauce and Gravy GF, *DF

**Stinco di Prosciutto – Italian–Style tender Pork Shank**
Served with Mustard Mash Potatoes and Sautéd Cavolo Nero GF, *DF

**Baked Salmon Fillet**
Served with Buttered New Potatoes, Seasonal Vegetables and a Dill and Pomegranate Creamy Sauce GF, *DF

**Mushroom and Truffle Lasagna**
Served with Garlic Bread and Green Salad V

## Desserts:

**Christmas Pudding**
Served with a Brandy Sauce GF

**Winter Spiced Crème Brulee**
Served with a Fennel and Cardamon Biscuit *GF

**Mascarpone and Nutella Tart**
Served with Ice Cream

(Cheese Board **+£3.00**)

V – Vegetarian
*V – Can be Vegetarian
VG – Vegan
*VG – Can be Vegan
GF – Gluten Free
*GF – Can be Gluten Free
DF – Dairy Free
*DF – Can be Dairy Free

Food prepared in our restaurant may contain or come into contact with the main allergens.
If you have a food allergy or dietary restriction, please inform your server so we can assist you.