

LIME



# CHRISTMAS MENU 2017

Served from 1st December to 24th December

£23 for 2 courses

£25 for 3 courses

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## STARTERS

Fresh roasted chestnut and pumpkin soup (V)

Chicken and spinach crepe with a gruyere cream sauce

Scallop and apple salad with a Louisiana sauce

Wild mushroom and brie bruschetta with a rocket and pine nut salad (V)

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## MAINS

6oz fillet steak with celeriac and potato gratin served with spinach and a cranberry and pomegranate sauce (Supplement £5)

Roasted aubergines stuffed with ratatouille served with cous cous and pine nuts with a tomato and basil sauce (V)

Turkey dinner served with seasonal vegetables, roast gravy and all the trimmings

Steamed smoked haddock with saffron risotto a soft poached hens egg and a creamy wholegrain mustard sauce

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## DESSERTS

Poached pear with warm chocolate sauce and pistachio ice cream

Orange zest crème Brule with homemade shortbread

Locally sourced cheeseboard

Christmas pudding with a choice of brandy sauce or Chantilly cream

Our dishes may contain nuts. If you have any allergy or dietary requirements please inform your server. A 10% discretionary service will be added to your bill on tables of 6 or more. No further discounts on this menu. Limited availability.

LIME BAR & RESTAURANT  
SALFORD QUAYS  
[www.limeuk.com](http://www.limeuk.com)

