

# LIME

## CHRISTMAS MENU

AVAILABLE DECEMBER 1st-24th

2 COURSES £30 | 3 COURSES £35

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### STARTERS

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#### DUCK & ORANGE PATE

Spiced onion chutney & crispy sourdough

#### NIGIRI SELECTION

Chefs selection of 5 Nigiri

#### SPICED PARSNIP SOUP (ve)

Carrot and parsnip crisps & bloomer bread

#### FIG & GOATS CHEESE SALAD (v)

Rocket and walnuts in a honey dressing

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### MAINS

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#### ROAST TURKEY BREAST / MUSHROOM NUT ROAST (v)

Rosemary & thyme roast potatoes, honey and mustard roast carrots and parsnips, buttered sprouts, pigs in blankets (or, vegan black pudding) sage & onion stuffin' balls, port gravy & cranberry sauce

#### 8oz SIRLOIN STEAK (£5 Supplement)

Rosemary & thyme seasoned chunky chips, balsamic cherry tomatoes on the vine, seasonal greens & horseradish and herb butter

Add peppercorn or béarnaise (£2 Supplement)

#### SALMON FILLET

Fennel mashed potatoes, honey & mustard roast carrots and parsnips & buttered sprouts

#### SWEET POTATO GNOCCHI (ve)

Roasted sweet potato, feta & crispy kale

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### DESSERTS

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#### TRADITIONAL CHRISTMAS PUDDING

Warm custard or brandy cream

#### CHEESE BOARD (£3 Supplement)

Celery, grapes, spiced onion chutney, piccalilli & assorted biscuits

#### MILLIONAIRES CHEESECAKE

Layer of salted caramel and topped with dark chocolate cheesecake

#### RUM BERRY TART

Rum-soaked berries, berry compote & pouring cream