

SET MENU

3 COURSES

MONDAY 23RD NOVEMBER – THURSDAY 24TH DECEMBER

Starters

Smoked Salmon & Prawn Cocktail Marie rose sauce, toasted focaccia, lemon, chive

Manx Winter Vegetable Soup (v) chargrilled sourdough, herb oil

Red Mie Farm Scotch Egg homemade piccalilli, dressed winter leaves

Main Courses

Traditional Roast Turkey pork & apricot stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, brussel sprouts, cranberry sauce, rich turkey gravy

Pan-Roasted Atlantic Salmon crushed new potatoes, tenderstem broccoli, lemon & chive beurre blanc

Roasted Butternut Squash & Chestnut Risotto (v) roasted squash purée, chestnuts, Granny Smith apple, crispy sage, parmesan, truffle oil

Desserts

Traditional Christmas Pudding (ve) brandy custard

- **Triple Chocolate Brownie (ve, gfa)** Davison's chocolate ice cream, warm chocolate sauce
- **Caramelised Apple Tart** Davison's vanilla ice cream

£35
PER PERSON


Okell's
INNS

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team before ordering. A full allergen guide is available upon request.