

TRADITIONALLY

Christmassy

Ham hock terrine served with a mixed leaf festive garnish, sourdough bread and Christmas chutney - NF

Classic prawn cocktail served with warm crusty bread - GFA, NF

Roasted tomato and red pepper soup served with warm crusty bread - GFA V V

Traditional roast dinner with either turkey, or roast beef with all the trimmings: pigs in blankets, roast potatoes, maple glazed carrots & parsnips, brussels sprouts, chopped bacon and chestnut, cranberry stuffing and homemade gravy - GFA

Pan fried sea bass fillet served on a bed of king prawns and spinach, saffron baby potatoes served with Champagne sauce

Roasted vegetable tart filled with beetroot, humus & lentils served with a festive leaf salad

V, GFA V

Classic Christmas pudding served with brandy butter, fresh cream or custard

Chocolate & orange mousse served with butter shortbread

Limoncello cheesecake served with raspberry coulis

Festive cheese board with a selection of crackers and grapes



£29,95 per person

£10 DEPOSIT PER PERSON

Pre order required 5 days before booking



For any allergens or dietary requirements please let a member of the team know when ordering

V - VEGAN N - NUT FREE







V - VEGETARIAN GFA - GLUTEN FREE AVAILABLE

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15-17 Poole Hill, Bournemouth, BH2 5PW





TAKE ON THE CHRISTMAS

Tapas

Sticky ribs with hoisin sauce NF
Homemade ham hock terrine NF
Asian style cooked pork belly

Pork scratchings with apple sauce GF, NF

Smoked prunes wrapped in crispy bacon GF, NF

Angels on horseback, jumbo prawns wrapped in crispy bacon GF, NF
Honey glazed pigs in blankets
Classic stuffing balls with cranberry sauce
Seasoned roast potatoes, with gravy GF, NF

Cauliflower cheese with almond flakes V

CAN BE MIXED WITH TATES CLASSIC TAPAS DISHES

Smoked chicken & truffle mushroom arancini with garlic aioli GF
Asian style king prawns
Lamb koftas with Tzatziki

Hummus, olives & pitta bread V

Chicken wings served in a BBQ or hot & spicy sauce NF
Crispy calamari, lime chilli, palm sugar & ginger sauce GF
Sticky succulent beef strips
Tempura king prawns with sweet chilli sauce
Battered cod bites with fresh tartar sauce

Zucchini balls with marinara sauce V

Patatas bravas served with garlic aioli GF, NF

Egg noodles stir fry (king prawn, chicken or beef)

Stir fried vegetables !

Monkfish risotto GF

Mushroom & truffle oil risotto V GF

Choose from 3 dishes for £13.00 or 4 dishes per person for £17.00



