









motherwell theatre

mas Lunch

2 Courses £9.95 3 Courses £11.50

Wednesday 11, Thursday 12 & Friday 13 December 2019

Warming Lentil Broth (V) (GF) Served with a bread roll and butter

Smooth Chicken Liver (GF on request)

Served with a cranberry and red onion jam with oatcakes and salad

Duo of Seasonal Melon (V) (Vegan) (GF) Served with a lemon sorbet and a limoncello syrup

Stuffed Mushrooms M

Stuffed with cream cheese & chives and served with a garlic dip

Traditional Roast Breast of Turkey (GF No stuffing) With a sage & onion stuffing, chipolatas & roast gravy

Roast Loin of Pork Balmoral

Served with haggis bonbons and a creamy whisky sauce

Baby Mushroom & Spinach Stroganoff (GF, V)
Flavoured with smoked paprika, French mustard, brandy, finished with cream and served with rice

Filo Wrapped Scottish Salmon (GF Adaptable)

Served with savoy cabbage and served with a lemon butter sauce

Trio of Ice Creams (M) (GF)

Strawberry, chocolate and vanilla, berry coulis

Selection of Desserts (V Available)

A selection of desserts with fresh cream and winter fruits

Christmas Pudding (V) (Vegan with no sauce)
Rich steamed pudding with a creamy brandy and orange sauce

Lemon Posset (V) (GF)

Light lemon mousse shortbread

Tea/Coffee

Served with mints

Looking for a festive office celebration? Ask about our Christmas

Bookings now being taken - book at any of our counters or contact the Food & Hospitality Team on 01698 274 4554 or catering@culturenl.co.uk

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