

STARTERS

Handmade venison pate, caramelised onions and Melba toast

King prawns cooked in garlic, butter, white wine and parsley (gf)

Bruschetta diced tomato, garlic, parsley, beetroot and avocado (vg)(v)(gfo)

Smoked salmon and avocado salad (gf)

Hand cut halloumi fries, with sweet chilli mayonnaise (gfo)

MAINS

Pork belly, crispy crackling, whole grain mustard mash, Savoy cabbage,
finished with cider and cream sauce (gf)

Cod loin, large sautéed potatoes, asparagus tips, with a caper lemon butter sauce (gf)

Grilled chicken supreme with sweet potato mash and fine bean with wild mushroom sauce (gf)

8oz Aberdeen angus burger with cheddar cheese, smoked bacon, mixed leaf,
red onion, tomatoes and hand cut chips (gfo)

Wild mushroom and spinach Wellington with creamy mash potato and stem broccoli
with a red wine jus (v)

Vegetable risotto with fine beans, asparagus, wild mushrooms finished with spinach (vg)(gf)

DESSERTS

Vanilla baked cheesecake with caramel sauce (gfo)(v)

Chocolate brownie with chocolate sauce (gf)(v)

Home-made profiteroles with chocolate sauce (v)

Cheese board - Selection of local cheeses, biscuits, Ale chutney and apple slices (v)(gfo)

Fresh fruit salad (vg)(v)

(vg) - vegan (v) - vegetarian (gf)- gluten free (gfo)- gluten free option

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