



## BOOK EARLY *for a* CHRISTMAS DRINK ON US

Book your Christmas meal with us before 1st October 2019 and we'll treat you and your party to a complimentary welcome drink\*

\*Selected days only. Full details provided upon enquiry. Deposit must be paid in full by 1st October 2019 to qualify.

2 COURSES 23.50

Available Monday - Thursday 12pm - 5pm

3 COURSES 29.95

Available all day, every day

Christmas menu available from 28th November to 24th December 2019

### STARTERS

**Sweet potato and celeriac soup**  
with grated chestnuts and chives  
DF VG

**Baked goat's cheese on cranberry and pistachio bread**  
served with pine infused honey, roasted beetroot and clementine salad V

**King prawn skewer**  
with Marie Rose sauce and mango salad DF NG

### MAINS

**Turkey Hanging Kebab™**  
with maple and cranberry glaze served with roast potatoes, Chantenay carrots, sautéed sprouts with bacon, served with sage gravy DF NG

**Baked salmon with Parmesan**  
with winter greens gnocchi, butternut squash, chestnuts and basil oil

**Butternut squash, sweet potato and cashew nut en croûte**  
served with kale, roasted parsnips, Chantenay carrots and Tenderstem® broccoli DF VG

**10oz sirloin steak**  
served with sage and garlic chips, chestnut mushroom stroganoff and watercress NG  
+£1 supplement

### DESSERTS

**Honeycomb cheesecake**  
with butterscotch sauce

**Chocolate and orange marmalade tart**  
with blood orange sorbet  
DF VG

**Lemon tart**  
with spiced rum and viola blueberries NG

Fancy something a little more savoury to finish?

**Festive Cheese Board**  
Wensleydale with cranberries, Long Clawson Stilton and Shorrocks Lancashire. Served with a selection of artisan crackers and smokey apple ketchup

Swap your dessert for a 1.50 supplement, **or** enjoy after your dessert for an additional 7.50

V Vegetarian  
VG Vegan  
DF Dairy Free  
NG Non Gluten

*If you have any special dietary requirements, please request our allergen information. Dishes marked with NG have been made with ingredients which do not contain gluten. However we cannot guarantee that our dishes are 100% free of gluten due to the risk of cross contamination. This includes items that are cooked in our deep fat fryers, where ingredients that include gluten have also been cooked.*

### FESTIVE DRINK PACKAGES

The perfect drink packages to get you into the festive spirit. Each come with a festive prop for your party snaps!

#### PACKAGE 1

6.95 PP

- \* Welcome glass of Prosecco **or** bottle of beer
- \* Festive Moose™ shot

#### PACKAGE 2

19.95 PP

- \* Welcome glass of Prosecco **or** bottle of beer
- \* G&T **or** large glass of wine **or** two bottles of beer
- \* Espresso Martini **or** Negroni
- \* Festive Moose™ shot

A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities & service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. Cheese may not be made with vegetable rennet. All weights stated are prior to cooking. Our dishes may contain nuts or nut traces. Complimentary welcome drink offer applies to a glass of Prosecco or beer and is only available for parties of 6 or more. Complimentary welcome drink offer available on bookings made for Monday - Thursday and Sunday.

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