

WISHING  
*You*  
A VERY MERRY  
CHRISTMAS  
AND A  
HAPPY  
*New Year*

FROM EVERYONE AT

DISTRICT 45  
RESTAURANT

## STARTERS

# CHRISTMAS MENU

LUNCH | DINNER  
£25 | £29.50  
4 COURSE

### D45 Salt & Chilli Chicken

Strips of chicken breast coated in a flour mix of garlic and chilli, deep fried until golden. Tossed alongside spiced peppers, onions, sweet chilli & mayo

### Two Cheese Garlic Bread (V)

French baguette smothered with homemade garlic butter and topped with a blend of mozzarella and cheddar cheese then toasted until golden brown and served with a spiced mayo dip

### Chef's Soup of the Day

Homemade soup served with crusty bread

### BBQ Pulled Pork Tacos

Fresh flour tortillas generously stuffed with slow roasted pulled pork in a smoky BBQ sauce and a creamy red cabbage coleslaw

### Duck Samosa

Handmade samosa pastry stuffed full of shredded duck confit, spices, noodles & asian veg, deep fried until golden and served with a cucumber & carrot ribbon salad and a hoi sin dip

## MAIN DISHES

### Traditional Roast Turkey & Ham

Oven roasted crown of turkey and cured ham with homemade stuffing, champ, chipolatas and Yorkshire pudding served with D45 gravy

### D45 Peppered Chicken

Succulent chicken breast dusted with a flavourful seasoning. Served on creamed potatoes & scallions with a peppercorn sauce and homemade tobacco onions

### Lime & Chilli Chicken

Pan fried supreme of chicken marinated in a mix of chilli, garlic and lime. Slowly roasted, served on basmati rice and finished off with a delicious smoked chilli butter

### 12oz Rump Steak (£4 Supplement)

Served with rocket & parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

### D45 Signature Pork Belly

Pressed pork belly, slow roasted and served with buttery cabbage & bacon, parsnip puree, wholegrain mustard mash and an apple cider & golden raisin jus

### Smoked Cod

Cod fillet, lightly smoked so its flavour takes center stage served with a mix of savoy cabbage & bacon finished off with a light seafood cream sauce and rich buttered mash

### Moroccan Vegetable Tagine (V)

Pumpkin, aubergine, pepper, onion, tomato and chickpea with a selection of fragrant Moroccan spices slow cooked until rich and deep in flavour. Served with vegetable couscous and crème fraiche

## DESSERTS

### Christmas Pudding

Steamed Christmas pudding with fresh cream and a vanilla crème anglaise

Strawberry & White  
Chocolate cheesecake  
with honeycomb ice cream

### Chocolate Brownie

with vanilla ice cream

### Sticky Toffee Pudding

Steamed sticky toffee sponge served with a delicious rich toffee sauce and salted caramel ice cream