



CAFÉ
NUCLEUS
ROCHESTER

Festive Specials



Festive Specials

Spiced Roast Parsnips **VE GF** 8.5-

With choice of White/Brown or Sourdough Bloomer.

French Onion Soup **V** 9-

Served with a Cheese Crouton and a choice of White/Brown or Sourdough Bloomer.

Roast Kentish Cauliflower And Kentish Blue **V GF** 10-

With choice of White/Brown or Sourdough Bloomer.

Pressed Ham Hock Terrine **GF** 11-

Tricklements Piccalilli and Toasted Sourdough.

Turkey, Cranberry and Stuffing Panini 10-

Succulent Black-feathered Norfolk Turkey Crown, roasted in our ovens with Cranberry and Port Sauce finished with Warm Stuffing and toasted in a Panini.

Baked French Camembert, Cranberry & Port Sauce with Warm Sourdough 12.5-
250gram Baked Camembert with Cranberry and Port Sauce served with a Sourdough Huffkin.

Turkey and Stuffing Eggs Benedict 15-

Succulent Black-feathered Norfolk Turkey Crown on a bed of Sage and Onion Stuffing with Poached Eggs and Hollandaise Sauce.

Roast Norfolk Black Feathered Turkey **GF** 24.5-

Pigs in Blankets, Kentish Sprouts, Roasted Root Vegetables, Roast Potatoes, Red Wine Jus.

Cranberry Glazed Scottish Salmon **GF P** 24.5-

Kentish Sprouts, Roasted Root Vegetables, Creamed Mashed Potatoes, White Wine Reduction.

Butternut Squash, Kentish Kale And Apricot Roast **VE** 22.5-

Kentish Sprouts, Roasted Root Vegetables, Roast Potatoes, Marmite & White Wine Reduction.

Festive Puddings

Traditional Christmas Pudding/Double Cream/Brandy **V** 9.5-

Sticky Toffee Christmas Pudding/Vanilla Ice Cream 9.5-

Festive Beverages

All Served as a 175ml

Mulled Wine 5.5-

Gingerbread Mulled Wine 5.5-

Mulled Cider 5.5-

Christmas Sparkle 13-

Our Secret Christmas Spiced Port mix topped with Prosecco and real 23 Carat Gold.

Gingerbread Sparkle 13-

Our Gingerbread Liqueur topped with Prosecco and real 23 Carat Gold.