

FESTIVE MENU

3 courses £19.95

..... *Starters*

Roasted Cherry Tomato Soup

with balsamic and olive oil, served with focaccia (V)

Goat's Cheese Crostini

grilled goat's cheese on walnut bread with caramelised onion marmalade, served with dressed baby spinach and walnut salad (V)

Chicken Livers

with bacon lardons and mushrooms in creamy Dijon mustard and vermouth sauce, served in puff pastry

Beer Battered Mushrooms

served with caramelised garlic and parsley dip (V)

Prawn Cocktail

succulent Atlantic prawns, served on cos lettuce with Marie Rose sauce, multi-seed bread and butter

..... *Mains*

Nut, Sweet Potato and Cranberry Tart

with roasted pumpkin seeds, served on green bean, sprout and pea medley with honey roast parsnips and gravy (V)

Butter Roasted Turkey

with sage and onion stuffing, pigs in blanket, honey roast parsnips, Yorkshire pudding, buttered greens, roast potatoes and cranberry gravy

Steak, Honey, Orange and Thyme Casserole

topped with caramelised onion dumplings with roasted roots, mash and buttered greens

Slow-Cooked Pork Belly

with honey roast apple, sage and onion stuffing, mash, buttered baby spinach and sage cream

Grilled Cod Loin

on tomato, pepper and baby spinach risotto with roasted beetroot and tomato herb dressing

..... *Desserts*

Sherry Trifle Terrine

raspberry jelly, sponge, custard and whipped cream with raspberries and chocolate shavings

Yule Log

dark Belgian chocolate mousse rolled in rich cocoa sponge, served with warm chocolate fudge sauce and whipped cream

Rich Christmas Pudding

served warm with brandy sauce

Cropwell Bishop Stilton

with Bath Oliver biscuits, chutney and celery

Kentish Bramley Apple Pie

in a rich butter pastry, served with custard

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