



Festive Menu *at the Inn*

Two Courses £27.95
Three Courses £32.95

SPEAK TO A MEMBER OF THE TEAM TODAY

STARTERS

Sticky Pork Bites

tender pork bites glazed in a rich spiced plum sauce

Sauteed Garlic Wild Mushroom

wild mushrooms sautéed with garlic and herbs, served on a crisp toasted croûte.

French Onion Soup

slowly caramelised onions, topped with a toasted cheese croûte (GFO)(VE)

Prawn & Salmon Cocktail

classic prawn and salmon cocktail in a light Marie Rose sauce, served with crusty bread (GFO)

MAINS

Roast Turkey

served with all the traditional festive trimmings, Yorkshire pudding, golden roast potatoes, seasonal vegetables and a rich pan gravy. (GFO)

Venison Cottage Pie

braised venison mince in a rich red wine and herb gravy, topped with creamy mashed potato and parmesan, served with roasted root vegetables and seasonal greens.

Salmon En Croûte

golden, flaky pastry filled with succulent salmon, served with roasted new potatoes, tenderstem broccoli and a creamy white wine sauce.

Wild Mushroom & Chestnut Gratin

served with roast potatoes and roasted root vegetables (GFO) (VE)

DESSERTS

Traditional Christmas Pudding

served warm with brandy sauce (GFO)(VE)

Brown Sugar & Smoked Salted Caramel Cheesecake

topped with dark chocolate shards, caramel blossoms & salted caramel ice cream (GFO)

Trillionaire Torte

chocolate base filled with rich caramel and topped with chocolate ganache (VE)

Cheese Plate

a selection of artisanal cheeses served with seasonal fruit, chutney, and crackers (GFO)

(VE) – vegan option available, please state when ordering (GFO) – gluten free option available, please state when ordering

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