

Christmas Menu

1st ~ 23rd December

STARTERS

Broccoli and Stilton Soup ~ served with a crusty roll

Chicken and Duck Terrine
served with red onion marmalade, house salad and a crusty roll

Caramelised Onion & Gruyere Tartlet ~ with rocket and reduced balsamic

MAINS

Turkey Crown ~ with pigs in blankets and apricot and chestnut stuffing

Braised Blade of Beef ~ with horseradish mash and red wine jus

Poached Salmon Fillet ~ with crushed new potatoes,
fresh green beans and hollandaise sauce

Goat's Cheese and Apricot Nut Roast

COMPLIMENTARY SIDES (Turkey, Beef and Nut Roast)

Goose Fat Roast Potatoes ~ Vichy Lemon Chantenay Carrots

Roasted Picollino Parsnips ~ Almond and Pancetta Sprouts.

DESSERTS

Christmas Pudding ~ served with a brandy sauce

Panna Cotta ~ served with fruit compote and lemon sorbet

Chocolate Fondant ~ served with white chocolate ice cream

Cheese Board (£2.50 supplement)

2 Courses £19.95 ~ 3 Courses £24.95

All served with complimentary coffee and mince pies



Please call 01926 422861 to book
Tables of 6 or more carry a 10% surcharge
going directly to waiting staff.



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INN**
CIRCA 1860