

CHRISTMAS PARTY MENU

STARTERS

**CELERIAC, ILCHESTER APPLE
& SAGE SOUP (VG) ***
with crusty bread & butter

**SMOKED MACKEREL & DILL
PATE ***
*with heritage beetroot,
celeriac remoulade, dressed
salad & croutes*

**SMOKED BACON, LEEK &
THREE CHEESE CROQUETTES**
*with fig chutney & dressed
salad*

**GOATS CHEESE & CRANBERRY
TART (V)**
with dressed salad

2 COURSES £25

3 COURSES £30

MAINS

**ROAST TURKEY OR VEGAN NUT
ROAST & ALL THE TRIMMINGS ***
*boned & rolled turkey breast,
stuffing, roast potatoes, pigs in
blankets (turkey only) and a rich gravy*

BEEF BOURGUIGNON *
*rich braised beef in a smoked
pancetta, mushroom & shallot sauce
with chive mash*

FESTIVE VEGETARIAN WELLINGTON
*butternut squash, mushroom,
chestnut and cranberry, encased in
puff pastry, with white wine, herb &
cream sauce*

BAKED SALMON EN CROUTE
*Salmon fillet stuffed with spinach,
herbs & cream cheese, wrapped in
pastry with crushed new potatoes
and tomato & red pepper sauce*

*All mains served with seasonal
vegetables*

DESSERTS

ILCHESTER CHRISTMAS PUD
with brandy custard

CAPPUCINO CRÈME BRULEE *
with ginger shortbread

**CHOCOLATE & BLACK CHERRY
DELICE**
*with cherry coulis
& shortbread crumb*

**SPICED RUM INFUSED
PINEAPPLE (VG) ***
*Pineapple roasted in spiced
rum syrup with pineapple
sorbet*

LOCAL CHEESEBOARD *
(£2.50 supplement)

**PLEASE INFORM US OF ANY ALLERGIES
OR INTOLERANCES WHEN ORDERING**
*** = GLUTEN FREE, OR CAN BE ADAPTED
TO BE UPON REQUEST**

