FESTIVE MENU

SERVED FROM FRIDAY 29TH NOV 2024 2 COURSE 24.95, 3 COURSE 29.95 CHILDREN'S 12.50/14.50

£10PP DEPOSIT FOR 8+ GUESTS TO GUARANTEE YOUR BOOKING

To Start

Creamed woodland mushroom soup, truffle oil, tarragon cream, warm bread and butter * (VGA)

Duck liver pâté, port wine jelly and toasted rosemary focaccia

Prawn cocktail with crayfish & smoked salmon, Marie-Rose sauce, lemon and granary bread *

Crispy tofu & smashed avocado on toast with shaved chestnuts and sage leaves (VG)

Main Course

Roast turkey breast, pigs in blankets, seasonal vegetables, roast potatoes, sage & onion stuffing, Yorkshire pudding and cranberry sauce *

Slow braised shin of British beef, spiced parsnip mash, glazed carrots, roast potatoes and JW Lees ale gravy *
Grilled sea bass fillet, crushed parsley potatoes, creamed bacon lardons, baby onions,
spinach and garden peas (NGCI)

Butternut squash, walnut & falafel roast, vegan chipolata, roast potatoes, seasonal vegetables and vegan gravy (VGA)

Festive sides 3.95

Festive roast potatoes (V/NGCI)

Pigs in blankets

Baked cauliflower cheese (V/NGCI)

Puddings

Christmas pudding, brandy sauce and whipped Chantilly cream

Baked vanilla cheesecake with mulled berries and Baileys ice cream (VGA)

Glazed white chocolate crème brûlée, double chocolate ice cream and shortbread crumb *

British cheese board, biscuits, apple, celery & Plum Pudding ale chutney *

For Afters

Freshly brewed coffee and mince pies

 $(V)-suitable \ for \ vegetarians, \ (VG)-suitable \ for \ vegans, \ (VGA)-vegan \ option \ available, \\ (NGCI)-No \ Gluten \ Containing \ Ingredients, * Can be cooked without gluten..$

If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable due to circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Cooking oil may contain genetically modified ingredients.

PARTY NAME CONTACT NUMBER						EMAIL											
DATE OF EVENT						1											
NUMBER OF GUEST	T ADULTS			CHILDREN													
DEPOSIT PAID																	
DI	DIETARY REQUIREMENTS	NTS		TOSTART	ART			Σ	MAINS			PUDDINGS	ş			SIDES +£3.95	95
	NG-WITHOUT GLUTEN VG-VEGAN OTHER (PLEASE SPECIFY)	CHILDREN'S PORTION SIZE (TICK IF REQURIED)	MUSHROOM SOUP */VGA	DUCK PÂTÉ	PRAWN COCKTAIL *	TOFU & AVOCADO (VG)	ROAST STURKEY	SHIN OF S	SEA BASS (NGCI)	BUTTERNUT SQUASH ROAST (VGA)	CHRISTMAS PUDDING	VANILLA CHEESECAKE (VGA)	WHITE CHOC CRÈME BRULEE*	CHEESE BOARD*	ROASTIES (V/NGCI)	PIGS IN BLANKETS	CAULIFLOWER CHEESE (V/NGCI)
GUEST NAME																	
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INNS FESTIVE MENU 2024 ORDER FORM