

## **INNS FESTIVE PARTY MENU**

**2 courses 26.95, 3 courses 31.95**

£10 pp deposit and pre-order required

Served daily\* from 24<sup>th</sup> November to 30<sup>th</sup> December

\*excludes Christmas Eve, Christmas Day & Boxing Day

### **TO START**

Creamy leek & potato soup, Stilton cheese straws, warm bread and butter (VGA/\*)

Prawn & queenie scallop cocktail, Marie-Rose sauce, lemon and granary bread (\*)

Pulled chicken & smoked ham hock terrine, caramelised fig chutney and toasted sourdough

Mushroom arancini, cauliflower puree and pickled cucumber & hazelnut salad (VG)

### **MAINS**

Grilled fillet of seabass, potted crab, sautéed potatoes, buttered greens and parsley cream (NGCI)

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

Slow braised shin of beef, parsnip mash, green beans in bacon, chantenay carrots, fondant potato, button mushroom, baby onion & red wine gravy (NGCI)

Butter bean, squash & Quorn casserole topped with puff pastry, with roast potatoes and seasonal vegetables (VG)

### **PUDDINGS**

Christmas pudding, brandy sauce and mince pie ice cream

Apple & apricot compote, honey & oat crumble topping with clotted cream ice cream (VGA)

White chocolate crème brûlée, raspberry ripple cream and shortbread crumb (\*)

Selection of British cheeses with apple, celery, Plum Pudding ale & apple chutney and biscuits (\*)

Freshly brewed coffee and warm mince pie

**£10PP NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR BOOKING  
PRE-ORDERS REQUIRED 7 DAYS BEFORE ARRIVAL**