

THE INN ON THE GREEN

Christmas Day Menu

PRE STARTER

QUALS SCOTCH EGG, plum sauce
SPICED PRAWN BALL, romesco sauce
WILD MUSHROOM & TRUFFLE ARANCHI (GF) (V) (VE)

STARTER

TOASTED RYE BREAD WITH SMOKED SALMON (GF)
pickled cucumber, brown shrimp & garlic butter

SMOKED GOOSE CARPACCIO (GF)
blackberry glaze, chip sticks, pink peppercorn aioli & goats
cheese bon bon

RATATOUILLE STUFFED FILO PARCELS (V) (VE)
smoked aubergine puree, crispy chilli oil, heritage
carrots

PALATE CLEANSER

BASIL SORBET (GF) (V) (VE)
GAZPACHO SOUP (GF) (V) (VE)

MAIN COURSE

TURKEY ROAST DINNER (GF)
roast potatoes, brussel sprouts, carrots &
parsnips, maple bacon, Yorkshire pudding, jus

BEEF WELLINGTON
pomme puree, carrots & parsnips, jus

MINI ROASTED BUTTERNUT SQUASH (GF) (VE) (V)
christmas stuffing, herb crusted potatoes, courgette
flowers

SEARED HALIBUT (GF)
fennel & saffron rosti, black cavolo nero, samphire,
preserved lemon salsa & pea veloute sauce



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DESSERT

CHRISTMAS PUDDING WITH BRANDY SAUCE (V)

DARK CHOCOLATE TART WITH SPICED ORANGE CURD (V)

PISTACHIO TIRAMISU WITH LADY FINGERS (VE)

CHEESE BOARD FOR 1 WITH CRACKERS & SPICED
CHUTNEY (GF) (V)

5 COURSE MENU £120.00PP
INCLUDING A GLASS OF FIZZ ON ARRIVAL

**(PLEASE MAKE US AWARE OF ALL DIETARIES
ON BOOKING)**

