

# THE INN ON THE GREEN

## Christmas Party Menu

### STARTER

CHICKEN LIVER PARFAIT (GF)  
*Apricot & chestnut chutney, toasted bloomer*

PRAWN COCKTAIL (GF)  
*Tomato concasse, tomato gazpacho, buttered brown bread*

WINTER SPICED BUTTERNUT SQUASH SOUP (GF) (V) (VE)  
*Toasted pumpkin seeds, toasted bloomer*

### MAIN COURSE

TURKEY ROAST DINNER (GF)  
*Roast potatoes, carrots & parsnips, sage & onion stuffing, Yorkshire pudding, gravy*

PAN FRIED SALMON (GF)  
*Pistachio crust, seasonal cream, white wine cream reduction, sautéed potatoes*

MUSHROOM & CHESTNUT WELLINGTON (V) (VE)  
*Roasted potatoes, seasonal greens, gravy*

### DESSERT

CHRISTMAS PUDDING (GF) (VE) (V)  
*Brandy sauce, frosted cranberries*

SPICED ORANGE & CHOCOLATE CREME BRULEE  
(GF) (VE)  
*Shortbread*

SELECTION OF CHEESES (GF) (VE)  
*Red onion chutney, crackers*

**3 COURSE MENU £40PP**

**DECEMBER 1ST - DECEMBER 31ST**

**MIN 8 GUESTS & MAX 50 GUESTS**



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## *Christmas Party Menu*

### CHILDREN'S MENU

### MAIN COURSE

#### TURKEY ROAST DINNER (GF)

*Roast potatoes, carrots & parsnips, sage & onion stuffing, Yorkshire pudding, gravy*

#### FISH GOUJONS

*Chips & seasonal vegetables*

### DESSERT

#### CHOCOLATE BROWNIE

*Ice cream*

#### ICE CREAM

*Chocolate, Strawberry & cream, Vanilla  
[VE]*

### 2 COURSE MENU £17PP

DECEMBER 1ST - DECEMBER 31ST

