



THE INN COLLECTION  
GROUP

# CHRISTMAS FAYRE

TWO COURSES £19.95    THREE COURSES £24.95

## STARTERS

### **Soup of the Day**

Served with crusty bread and butter

### **Partridge, Wild Duck & Bacon Terrine**

Fig chutney

### **Smoked Haddock Crumpet**

Served with creamed leeks, bacon and cheese sauce

### **Warm Salad of Heritage Beets** (VG)

Butternut squash and sweet roasted carrots with kale, orange & shallot dressing, toasted hazelnut dukkah

## MAIN COURSE

### **Roast Turkey**

Served with all the festive trimmings

### **Pheasant Schnitzel Burger**

Crispy pheasant burger with brie, winter slaw and cranberry sauce in a toasted brioche bun, served with thick-cut chips

### **Venison Cottage Pie**

Slow-cooked venison in red wine, topped with blue cheese mashed potato

### **Pan-Roasted Fillet of Salmon**

Served with chickpea, butter bean, tomato, chorizo and spinach stew

### **Cauliflower Satay Steak** (VG)

Roasted cauliflower steak with satay sauce, cucumber salad, peanuts, chilli, lime and coriander, served with steamed rice

## DESSERT

### **Black Forest Chocolate Mousse** (VG)

Dark chocolate mousse with morello cherry compôte

### **Christmas Pudding** (V)

Served with brandy sauce

### **Sticky Toffee Pudding**

Served with salted caramel sauce and vanilla ice cream

### **Cheese Plate** (V)

Selection of cheese, biscuits, fruit and homemade chutney

(V) Vegetarian (VG) Vegan

If you have any special requests please speak to a member of the team. Allergen information is available upon request.  
Please inform us of any allergies in advance.