



THE INN COLLECTION
GROUP

CHRISTMAS FAYRE

TWO COURSES £24.95 THREE COURSES £29.95

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.