

CHRISTMAS DAY

£94.50

£15PP DEPOSIT TO GUARANTEE YOUR BOOKING

TO START

Classic game & sherry soup, parsnip crisps, warm bread and butter *

Tea smoked duck breast, candy beet & orange salad and grain mustard dressing *

Pea & shallot ravioli, shaved chestnuts, baby leaf spinach, spring onion tops, vegan feta and pressed rapeseed oil (VG)

Seafood cocktail with prawns, queenie scallops, crayfish tails, smoked trout & smoked salmon,
Marie-Rose sauce and granary bread *

MAIN COURSE

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

Roast salmon fillet, lemon & parsley crushed potatoes, buttered greens, caper & crab hollandaise sauce (NGCI)

Grilled fillet of beef filled with chicken liver pâté, wrapped in bacon, served with fondant potato, roast shallots and peppercorn & brandy sauce

Beetroot Wellington, beetroot, onion & soya mince wrapped in puff pastry with roast potatoes, seasonal vegetables and vegan gravy (VG)

PUDDINGS

Christmas pudding, rum sauce and brandy butter *

Mulled winter berry & cinnamon Arctic slice, boozy cream sauce

Rich chocolate tart with caramelised clementines and clotted cream ice cream (VGA)

British cheese board, biscuits, apple, celery & Plum Pudding ale chutney *

Freshly brewed coffee & mince pies

V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available,

(NGCI) – No Gluten Containing Ingredients, * Can be cooked without gluten..

If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable due to circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Cooking oil may contain genetically modified ingredients.

INNS CHRISTMAS DAY MENU 2024 ORDER FORM

PARTY NAME			
CONTACT NUMBER		EMAIL	
NUMBER OF GUESTS	ADULTS	CHILDREN	
DEPOSIT PAID			

DIETARY REQUIREMENTS <small> NG - WITHOUT GLUTEN VG - VEGAN OTHER (PLEASE SPECIFY) </small>	TO START			MAINS				PUDDINGS				
	GAME SOUP •	DUCK SALAD •	RAVIOLI (VG)	SEAFOOD COCKTAIL •	ROAST TURKEY •	ROAST SALMON (NGCI)	BEEF FILLET	BETROOT WELLINGTON (VG)	CHRISTMAS PUDDING •	ARCTIC SLICE	CHOCOLATE TART (VGA)	CHEESE BOARD •

A non-refundable deposit is required to secure your booking. Full payment will be required by 1st December 2024. We need to be able to contact you regarding your booking but we won't keep your details for marketing purposes. Please read our [privacy policy](http://www.jwlees.co.uk/privacy-policy) at [jwlees.co.uk/privacy-policy](http://www.jwlees.co.uk/privacy-policy) for more information.