



# 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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**NOW TAKING  
BOOKINGS FOR  
CHRISTMAS  
PARTIES,  
CHRISTMAS DAY  
AND BOXING DAY.**



**FOR MORE INFO  
PLEASE ASK A  
MEMBER OF STAFF**



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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

