



# THE INN ON THE GREEN

## *New Year's Eve 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**

**SIT DOWN AT 07:30 P.M**

**£10 ENTRY FOR ONLY MUSIC**

**LIVE MUSIC 9:00 P.M. - 12:30 A.M.**  
**DECEMBER 31ST**

