

The Inn on the Pond



Christmas day Menu 2021

Glass of Prosecco on Arrival

Starters

Homemade Roasted Garlic, turnip & Sweet Potato Soup *with crusty bread & butter* V VG NGI

Homemade Chicken Liver & Cognac Pate *with toasted brioche, rocket & caramelised onion chutney* NGI

Smoked Salmon & Prawn Cocktail *seafood sauce, pickled cucumber, lettuce salad & bread* NGI

Falafel, Walnut & Cherry Tomato Salad *with basil oil dressing* V VG NGI

Sorbet

Champagne Sorbet V VG NGI

Mains

Beef Striploin or Roast Turkey Crown *with honey and thyme roasted heritage carrots & parsnips, Cumberland pig wrapped in smoked bacon blanket, goose fat roast potatoes, brussel sprouts sautéed with smoked pancetta, sage & onion stuffing.*

Homemade Yorkshire pudding & house red wine bone broth gravy.

Homemade Game Casserole *with mini dumplings & creamed mash.*

Salmon Wellington *stuffed with cucumber, dill & mustard, served with buttered new potatoes & dressed winter salad.*

Parsnip, Cranberry & Chestnut Roast *served with herb roasted potatoes, syrup roasted carrots & parsnips, seasonal vegetables & red wine gravy* V VG

Desserts

Homemade Baked White Chocolate Cheesecake *with a rhubarb compote with ice cream*

Apple, Cinnamon & Sultana Crumble *with custard* V VG

Christmas Pudding *with a shot of brandy sauce & rum & raisin ice cream* VG

Chocolate & Orange Tart *with ice cream* V VG

Selection Of Cheese *with homemade chutney, grapes, celery, caramelised walnuts & biscuits.*

To Finish

Tea or Coffee *served with petit fours*

Six Courses £70.00 Children (under 12) £35.00

V suitable for vegetarians VG suitable or adaptable for vegans.

We cannot guarantee our dishes are free from gluten, however NGI labelled dishes are made using non-gluten containing ingredients. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate when uncooked. Written allergy information is available on request.

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Christmas Day Menu Booking Form

Booking in name of

Date and time of booking..... Deposit paid

Contact number..... Number in party

Special dietary requirements

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Please let us know of ALL dietary requirements and we will do our best to accommodate them.
 Terms & Conditions; £35.00 per head non-refundable deposit to be paid on booking. Menu choices and dietary requirements to reach us no less than 14 days before your booking date. Thank you

Name	Starters				Mains					Desserts				
	Soup	Pate	Cocktail	Salad	Turkey	Beef	Game Casserole	Salmon	Parsnip Roast	Cheesecake	Crumble	Christmas pudding	Choc & O Tart	Cheeseboard

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