

The Inn on the Pond



Christmas Menu

Available from 22nd November to 24th December

Starters

Parsnip & Apple Soup *served with crusty bread & butter* **V VG NGI**

Homemade Duck & Orange Pate *with toasted brioche, dressed rocket & caramelised onion chutney* **NGI**

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

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

Mains

Roast turkey crown *with homemade Yorkshire pudding & sage and onion stuffing, accompanied with herb roasted potatoes, seasonal vegetables, honey roasted carrots & parsnips, pigs in blankets & a rich red wine gravy*

Homemade Game Pie *served with creamed mashed potato & seasonal vegetables*

Festive Burger *with brie, cranberry sauce, pigs in blankets & truffle mayo, served with fries & salad* **NGI**

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

Parsnip, cranberry & chestnut roast, *served with herb roasted potatoes & seasonal vegetables* **V VG**

Desserts

Chocolate & Orange Tart *with ice cream* **V VG**

Mini Christmas Pudding *with Brandy sauce* **VG**

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

Vanilla Cheesecake *with clementine syrup & ice cream*

Selection of cheese *with fig & apple chutney, celery, grapes, caramelised walnuts & biscuits*

Three courses £27.50

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 Menu

Christmas 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; £15.00 per head non-refundable deposit to be paid on booking. Menu choices and dietary requirements to reach us no less than 7 days before your booking date. Thank you

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

The Inn on the Pond

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bookings@innonthepond.co.uk www.innonthepond.co.uk

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