

# The Inn on the Pond



## CHRISTMAS DAY MENU

Tuesday 25<sup>th</sup> December 2018

Three Courses 70.00

### Starters

Creamed Honey & Parsnip Soup <sup>v</sup> herb emulsion, garlic croutons, fresh bread & salted butter  
Salmon & Crab Cocktail, horseradish seafood sauce, pickled cucumber & lettuce salad, caramelised lemon  
Three Bird & Pomegranate Pâté, charred radicchio lettuce, beetroot chutney, toasted bread & salted butter  
Beef Carpaccio encrusted in rainbow peppercorn & thyme, pickled shiitake, brandy & mushroom purée  
Local Mature Cheddar Brûlée, caramelised red onion purée, crushed walnut, crostini bread

### Mains

Sliced clementine glazed goose with all the trimmings

Roast Turkey Crown with all the trimmings

Wild Mushroom & Chestnut Wellington, with the vegetarian trimmings

Pan Seared Duck Breast, cranberry & port jus with all the trimmings

Charred Fillet of beef with all the trimmings

#### *Roast accompaniments:*

*Honey and thyme roasted heritage carrots & parsnips <sup>v</sup>, Cumberland pig wrapped in smoked bacon blanket, goose fat roast potatoes, Brussels sprouts sautéed with smoked bacon, cinnamon & apple braised red cabbage <sup>v</sup>, cranberry & onion stuffing <sup>v</sup>, local ale Yorkshire pudding <sup>v</sup>, bone broth house gravy*

Roasted Salmon Fillet, herb crushed new potatoes, Brussels sprouts  
& smoked bacon, onion & salsify sauce

Sage & Sausage Burger, maple smoked bacon & Stilton, radicchio lettuce,  
tomato & onion, sourdough bun, chunky chips, apple sauce

### Desserts

Spiced Apple & Pear Oat Crumble, vanilla cream angels

Mincemeat Lattice, poached pomegranate, whipped brandy cream

Fresh Fruit Salad, quince jelly, vanilla ice cream

Vanilla & Dark Chocolate Mousse, whipped cream, toasted walnuts

Prosecco and Clementine Posset, glazed citrus, biscuit & honey

Cheese Board

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. <sup>v</sup> suitable for vegetarians 1018

# Christmas Menu Pre-Order Form

Booking in name of .....  
 Date and time of booking .....  
 Number in party ..... Contact number .....  
 Deposit paid .....  
 Special dietary requirements .....  
 .....

Please let us know of any special 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 7 days before Christmas Day. *Thank you*

<i>Name</i>	<i>Starters</i>					<i>Mains</i>						<i>Desserts</i>						
	Soup <sup>v</sup>	Salmon cocktail	Carpaccio	Pâté	Cheddar brûlée <sup>v</sup>	Wellington <sup>v</sup>	Turkey	Goose	Duck	Beef	Salmon	Burger	Crumble	Lattice	Fruit Salad	Posset	Chocolate Mousse	Cheeseboard