

Christmas MENU

2 Courses: £30 3 Courses £35

Starters

Rarebit Mushroom with a Pickle Dressing (V)

Pate served with Chutney and Crusty Bread

Warm Hummus Topped with Pine Nuts, Raisins and Olives, served with a Warm Flat Bread (V) (VG)

Bloody Mary Prawns served in a Lettuce Boat

Tomato and Basil Soup served with Crusty Bread (V) (VG)

Brie Wedges served with a Red Currant Jelly

Main Course

Hand Carved Turkey or Roast Beef

Served with Sage and Onion Stuffing, Pigs in Blankets, Goose Fat Roast Potatoes, Brussel Sprouts, Cauliflower Cheese, Swede, Braised Red Cabbage, Homemade Yorkshire Pudding and a Rich Gravy

Pan Fried Salmon

In a Creamy Prosecco Sauce, Crushed New Potatoes and Green Beans

Slow Cooked Pork Belly

Served with Creamy Mash, Braised Red Cabbage, Carrots and Gravy

Butternut Squash and Sage Ravioli (V) (VG)

Served with Garlic Bread

Beetroot and Goats Cheese Salad V)

Desserts

Lemon Tart served with a Raspberry Sorbet

Christmas Pudding with a Brandy Sauce

Honeycombe Cheesecake served with Cream or Ice-Cream

Tiramisu Trifle

Raspberry and Yuzu Cake served with Cream (VG)

The Faulkland Inn Cheeseboard

Mince Pie and Coffee to Finish