

Starters

Parsnip and Butternut Squash Soup, Served with Crusty Bread (VE) (V)

Chicken Liver Pate, Served with Chutney and Crusty Bread

Crispy Brie Wedges, Served with a Redcurrant Jelly

Classic Prawn Cocktail

Caramelised Red Onion and Goats Cheese Tart

## Mains

### Hand Carved Turkey OR Roast Beef

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

#### Salmon Wellington

Topped with Spinach and Cream Cheese Served with Garlic and Herb New Potatoes and Seasonal Vegetables

#### Beetroot, Mushroom and Butternut Squash Wellington (VE) (V)

Brussel Sprouts, Cauliflower Cheese, Swede Mash, Homemade Yorkshire Pudding and a Rich Gravy

# Desserts

Winter Berry Crumble, Served with Cream or Ice Cream

Warm Chocolate Brownie, Served with Cream or Ice Cream

Christmas Pudding with a Brandy Sauce

Chocolate and Salted Caramel Cheesecake served with Cream (VE) (V)

**Eton Mess** 

The Faulkland Inn Cheeseboard

Mince Pie and Coffee to Finish

