



THE TEMPLE BAR INN



Christmas 2025 at The Temple Bar Inn

To start...

Parsnip & chestnut soup, mini tin loaf (ve) (v) (gf)

Game terrine, plum chutney, melba toast (gf op)

Smoked salmon, prawn & cream cheese roulade, granary bread, salted butter (gf op)

Goat's cheese & cranberry tart, balsamic dressing (v)

To follow...

Traditional roast turkey, Yorkshire pudding, pigs in blankets, stuffing, beef fat roasties, spiced red cabbage, honey roasted parsnip & carrot (gf op)

Roast sirloin of beef, Yorkshire pudding, pigs in blankets, beef fat roasties, spiced red cabbage, honey roasted parsnip & carrot (gf op)

Pithivier of mushroom, pepper, leek & Gruyere cheese, Yorkshire pudding, roasties, spiced red cabbage, honey roasted parsnip & carrot, vegetarian gravy (v)

Mushroom & chestnut wellington, roasties, spiced red cabbage, roasted parsnip & carrot, vegetarian gravy (ve) (gf)

Above served with sides of pancetta sprouts (v option) & cauliflower cheese

Temple Bar Burger, 2 x 4oz Herefordshire beef patties, Emmental, smoked streaky bacon, focaccia bun, baby gem, beef tomato, burger sauce, gherkin, skin on fries, crispy onion green salad (gf op)

Pan roasted fillet of sea bass, Prosecco sauce, creamed leek, mushroom filled roast tomato, Parisienne potatoes (gf)

To finish...

Poached pear "Belle Helene", chocolate sauce, vanilla ice cream (gf)

Traditional warm Christmas pudding, brandy sauce (gf)

Mincemeat jalousie, custard

Classic sherry trifle

(Please enquire about vegan dessert)

To finally finish...

Tea, coffee & mince pies

Two Course £34

Three Course £39

Please let your server know if you have any allergies or intolerances to any foods or ingredients.