

CHRISTMAS MENU

STARTERS

Chunky Winter vegetable soup with French pistou sauce and Heatherlea wheaten bread (ve)

Cranberry glazed chicken wings with celery and a blue cheese dip

Classic prawn cocktail, Marie Rose dressing and Heatherlea wheaten bread (gfo)

Port and redcurrant chicken liver pate served with warm crusty bread

Venison sausage served with couscous, apricot, walnut, wilted baby spinach and pomegranate seeds, cranberry drizzle, chive scented sour cream

Lemon and garlic prawn, pea and bacon risotto topped with chive sour cream, and parmesan shavings (gf)

Vol au Vent filled with feta, sundried tomatoes, olives and mushrooms topped with pesto and balsamic reduction (v)

MAINS

Traditional Christmas Dinner - Butter basted tender roast turkey, oven baked ham, sage & onion stuffing, pigs in blankets, creamy mash, crispy roast potatoes, seasonal vegetables and gravy

10oz sirloin steak, slow roasted tomatoes, onion rings, creamy pepper sauce and chunky chips (**£8 supplement**)

8oz pork tenderloin ribeye steak in a creamy mushroom, mustard and onion sauce served with pancetta mash and seasonal vegetables (gf)

Chicken Saltimbocca - pan fried chicken breast in a prosciutto, sage, butter and white wine sauce served with crushed baby potatoes and seasonal vegetables (gf)

Pan seared duck breast with sweet potato fondants, asparagus and fine beans and a spiced brandy jus (gf) (**£4 supplement**)

Norwegian style halibut, served with garlic and herb mashed potatoes, seasonal vegetables and a spiced apple and fennel sauce (gf)

Mushroom Stroganoff - exotic mushrooms in a Cognac and garlic cream served with basmati rice and seasonal vegetables (v) (gf)

DESSERTS

Traditional Christmas sherry trifle served with whipped cream

Gingerbread spiced tiramisu served with Chantilly cream

Warm homemade apple and cinnamon sponge served with custard and vanilla ice cream

Chocolate tart with chocolate ice cream and ganache (gfo)(veo)

Blueberry cheesecake with honeycomb ice cream

Traditional Christmas pudding with brandy custard and berry coulis

2 COURSES £33 / 3 COURSES £39 (PLUS SUPPLEMENTS)

THE Jamaica INN



CHRISTMAS MENU