FINGLE BRIDGE INN

CHRISTMAS PARTY MENU

STARTERS

CAULIFLOWER AND CHESTNUT SOUP
warm stone-baked baguette (V) (*DF) (*VG) (*GF)

VENISON, PORK AND PANCETTA TERRINE
melba toast and redcurrant jelly (*GF) (*DF)

SMOKED SALMON AND CREAM CHEESE ROULADE
dressed leaves (GF)

CHARRED FIG, ROCKET AND PINE NUT SALAD
balsamic dressing (V) (DF) (VG) (GF)

MAIN COURSE

ROAST TOPSIDE OF BEEF
Yorkshire pudding (*GF) (*DF)

ROAST TURKEY CROWN
*sage and onion stuffing with pigs in blankets (*GF) (*DF)*

BUTTERNUT, KALE AND APRICOT VEGAN ROAST
(V) (DF) (VG) (GF)

All the above served with roasted potatoes, seasonal vegetables and gravy

LUXURY FISH PIE
prawn, cod, scallop, salmon and smoked haddock in a creamy white wine sauce, topped with cheddar mash
served with green beans

DESSERT

TRADITIONAL CHRISTMAS PUDDING
clotted cream and brandy butter (V) (*VG)

LEMON AND RASPBERRY ETON MESS (V) (*DF) (GF)

CHOCOLATE MOUSSE TOPPED WITH PROFITEROLES
chocolate sauce (V) (*GF)

STICKY TOFFEE AND GINGER SPONGE PUDDING
with ginger ice-cream (V)

AFFOGATO (V) (*DF) (*VG)

TRIO OF WESTCOUNTRY CHEESE AND BISCUITS
with Otter Vale chutney

TEA/COFFEE & MINCE PIES

Two Courses with Coffee and Mince Pies – £24.95/head
Three Courses with Coffee and Mince Pies – £29.95/head

PLEASE NOTE: Notification of any dietary requirements, including intolerances and allergies, must be given no later than 10 days before your party. Where marked on the menu dishes will be adjusted to suit your needs.

GF – Gluten Free
Vg – Vegan
DF – Dairy Free

*GF – can be gluten free with amendments
*Vg – can be Vegan with amendments
*DF – can be Dairy Free with amendments
V – Vegetarian