

# Christmas at Mudford 2018

## STARTERS

Brie and cranberry jam melting pots served with dipping bread. (GF)(V)

Prawn, crab and avocado salad topped with pancetta crumb. (GF)(V)

Pheasant and green peppercorn terrine with an apple and cider chutney.

Wild and button mushrooms in a smoked cheese sauce served with home made rosemary and garlic focaccia bread.

Honey roasted butternut squash soup served with crispy croutons and chunky bread. (GF)(V)

## MAINS

Roast turkey with roast potatoes, pigs in blankets, sage and cranberry stuffing, honey roasted parsnips, seasonal vegetables and a rich gravy. (GF)

Slices of roasted pork loin marinated in five spices served with a plum relish, crispy crackling, roast potatoes, seasonal vegetables and a rich gravy. (GF)

Salmon fillet steamed with capers and chilli butter served with crushed new potatoes and seasonable vegetables. (GF)

Shoulder of lamb, sweet potatoes, celery, carrots, rosemary and onions slow cooked in a red wine and apricot jus, served with roast potatoes.

Festive layered vegetable pie.

Layers of potato, leeks and roasted red peppers in a short crust pastry case served with roast potatoes. (V)

## DESSERTS

Christmas sticky toffee pudding with a sticky toffee brandy sauce and cream.

Chocolate brownie served with a hot chocolate orange sauce and vanilla ice cream.

White chocolate and mixed berry Eton mess. (GF)

Apple, cherry and festive spice pots topped with crumble with vanilla ice cream.

Baileys crème brulee with vanilla ice cream. (GF)

**V** - Vegetarian

**GF** - Gluten free

You **MUST** inform us if you are gluten free as some of the meals will need to be modified.

For full details of Food Allergy/Intolerances regarding this menu please contact us on 01935 850289.

\* All our food is prepared in a kitchen where nuts, cereal containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain bones.