



THE TRAVELLERS JOY

CHRISTMAS PARTY MENU

Available from the 28th of November to the 22nd of December 2018 pre-order and bookings only!

2 courses £22.95 - 3 courses £27.95

Starters

Pan fried Portobello mushroom served in a creamy garlic parsley sauce with toasted ciabatta (v)

Endive salad with celery, Roquefort, walnuts, pomegranate and Braeburn slices tossed in a walnut oil vinaigrette (v)

Onion soup topped with toasted sour dough & melted gruyere cheese

Smoked salmon platter with capers, red onion, wasabi cream cheese and fresh baked granary rolls with salted butter

Jerez platter of serrano ham, chorizo, olives, Manchego cheese with warm tomato bread

Mains

Pork tenderloin pan fried in butter with sage and mustard Maris piper mash served with steamed fine green beans & a mulled cider jus

Seafood and udon noodle homemade Thai green curry stew with king prawns, mussels, squid & cod with braised sugar snaps and bok-choi

Traditional Roasted Turkey breast served with goose fat roasties, homemade yorkshire, pigs in blankets, honey glazed carrots and parsnips, buttery sprouts and an apricot and almond sage pork stuffing with red wine gravy

Pan fried sirloin steak and bernaise sauce served with buttery celeriac mash and steamed stem tender broccoli spears

Roasted butternut squash, pine nuts and fresh sage creamy risotto topped with pea shoots & maple glazed parsnip crisp (v)

Desserts

Warm Chocolate brownie topped with mint chocolate ice cream on a raspberry coulis

Traditional Christmas pudding served with homemade brandy custard or double cream

Stem Ginger pudding with a ginger toffee sauce & custard or double cream

Meringue shell with a raspberry fruit compote and whipped cream

White Stilton with apricot & Shropshire blue cheese plate with red grapes & buttery digestive biscuits

