

HENRY TUDOR INN



CHRISTMAS *Menu*

MON - SAT
2 COURSE £32 - 3 COURSE £36

- S T A R T E R S -

Spiced Winter Squash Soup

With Truffle, Homemade Bread, Whipped Butter (V, Vg*, Gf*, Df*)

Chicken Terrine

With Apple Chutney, Homemade Bread, Walnut, Fresh Apple (Df*)

Cured Citrus Trout

With Lemon Gel, Mango Puree, Pickled Shallot, & Fennel (Gf, Df*)

Carrot & Leek Croquettes

With Wholegrain Potato, Pickled Carrot, Crispy Leek (Vg)

- M A I N S -

All served with maple roasted carrots, roasted parsnips, buttered sprouts, sticky red cabbage & crispy roast potatoes

HT Turkey Roll

With smoked bacon, cranberry stuffing, homemade gravy (GF, DF*)

Rolled Belly Pork

With apple chutney, homemade gravy (GF*)

Pan Seared Sea Trout

With a white wine cream sauce (P, GF*)

Mixed Spice Vegetable Wellington

With vegetarian gravy (V, VG, DF)

- D E S S E R T S -

Christmas Pudding

With homemade brandy sauce, redcurrants (V, VG*, GF*, DF*)

Apple & Cinnamon Christmas Crumble

Served with Creme Anglaise (V, VG)

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream (V)

Trio of Cheeses

Served with apple chutney, celery, grapes, sweet walnuts and crackers (GF*, V)

Forified Malbec & Mince Pie - £8

V- Suitable for Vegetarians

VG - Suitable for Vegans

GF - This dish is Gluten Free

P - Suitable for Pescatarians

DF - This dish is Dairy Free

If the dish is adaptable, there will be a (*) next to the above.