



The Winterbourne

FREEHOUSE

Christmas DAY MENU

ON ARRIVAL

BREAD AND BUTTER + A GLASS OF PROSECCO

STARTERS

ROASTED BUTTERNUT, TOASTED ALMOND AND APPLE SOUP (VEGAN / GFO)

Served with bread & butter

CORNISH SCALLOPS (GFO)

Served with pea & mint puree, black pudding crisp, pancetta lardons and garlic butter

CRAYFISH AND PRAWNS COCKTAIL (GFO)

Served with Marie Rose sauce and Melba toast

SPICY CORN FRITTERS (VEGAN / GF)

Served with dressed salad and vegan mayo

CRISPY GARLIC MUSHROOMS (VEGAN)

Served with sweet chilli mayo

MAINS

TRADITIONAL ROAST TURKEY BREAST (GFO)

Served with roast potatoes, Yorkshire pudding, stuffing, pigs in blankets and pan gravy

SLOW-COOKED PORK BELLY (GFO)

Served with black pudding mash and creamy honey & garlic sauce

SALMON FILLET (GFO)

Herb-crusted salmon, served on a bed of samphire with new potatoes and creamy white wine & clam sauce

DUCK BREAST (GF)

Served with dauphinoise potatoes, sweet potato puree and dark cherry & orange sauce

BUTTERNUT SQUASH & LENTIL WELLINGTON (VEGAN)

Served with new potatoes, sweet potato puree and vegan gravy

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE (VE. AVAILABLE)

BAILEYS CHEESECAKE

With your choice of ice cream or cream

CHOCOLATE FUDGE CAKE

With your choice of ice cream, custard or cream

TRIPLE CHOCOLATE BROWNIE (GF)

With your choice of ice cream, custard or cream

SELECTION OF CHEESE AND BISCUITS

3 COURSES - £79.99

£10 PP DEPOSIT AND A PRE-ORDER WILL BE REQUIRED

If you have a food allergy or a special dietary requirement please inform a member of our staff or ask for more information

