



The Winterbourne

FREEHOUSE

Christmas DAY MENU

ON ARRIVAL

BREAD AND BUTTER + A GLASS OF PROSECCO

STARTERS

SPICED PARSNIP AND CHESTNUT SOUP (VEGAN / GFO)

Served with warm sourdough bread & butter

CORNISH SCALLOPS (GF)

Served with cauliflower vanilla puree, crispy pancetta and garlic, chorizo, porcini mushrooms & butter sauce

CRAYFISH AND PRAWNS COCKTAIL (GFO)

Served with Marie Rose sauce and Melba toast

FIG AND GOAT CHEESE PARCELS

Served with dressed salad and raspberry puree

MOROCCAN CAULIFLOWER (VEGAN/GFO)

Served on hummus sourdough bread

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 truffle mash and creamy cider & apple sauce

SALMON FILLET (GFO)

Herb-crusted salmon, served on a bed of samphire with new potatoes and creamy Madeira & clams sauce

TOURNEDOS ROSSINI

10oz sirloin steak served with bread crouton, duck pate and wild mushrooms Madeira sauce

ROASTED VEGETABLE TART (VEGAN)

Served with dressed salad and redcurrant & port jus

BUTTERNUT SQUASH & LENTIL WELLINGTON (VEGAN)

Served with new potatoes, sweet potato puree and vegan gravy

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE (VE. AVAILABLE)

CAPPUCCINO CHEESECAKE

With your choice of ice cream or cream

ORANGE CREME BRULEE (GFO)

With shortbread biscuit

CHOCOLATE & SALTED CARAMEL PROFITEROLS

With your choice of ice cream, custard or cream

SELECTION OF CHEESE AND BISCUITS

3 COURSES - £100.00

£20 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

