

# Marcus and Poppy welcome you to the Daneway to celebrate Christmas!

We are now taking bookings for Christmas meals between the 1<sup>st</sup>  
and 24<sup>th</sup> December

**2 Courses**

**£18.95**

**3 Course**

**£22.95**

Please ring on 01285 760297 or email on  
thedanewayinn@gmail.com to book now!

Please get in touch if you require allergen information, or have a specific dietary  
requirement; we are always happy to accommodate your needs

All our meat comes from our sister business – The Four Seasons Meat Company –  
please ask us about it's provenance!

We do require pre-orders for all Christmas bookings at least 5 days beforehand to  
ensure we can provide the best service for your party

## Starters

Homemade Oxtail Soup  
*With crusty bread*

Mulled Poached Pear and Walnut Salad  
*With Cerney Ash goat's cheese*

Duck Liver Parfait  
*With crusty bread and plum chutney*

Beetroot Cured Gravd lax  
*With horseradish crème fraiche*

## Mains

Roast Turkey or Beef  
*With all the trimmings; roast potatoes and parsnips, a medley of seasonal veg, pig-in-blanket and gravy*

Venison Haunch Steak  
*With pulled venison and black pudding bon-bon, swede and parsnip mash, tender-stem broccoli and a red wine jus*

Roast Fillet of Hake  
*With chargrilled shallots, parmentier potatoes, chestnuts and a clementine dressing*

Individual Butternut Squash  
*Stuffed with a wild mushroom and sage risotto*

## Desserts

Christmas Pudding  
*With custard*

Twice-Baked Chocolate Souffle  
*With a chocolate and whisky sauce*

Cranberry and Cointreau Cheesecake

Selection of Local Cheeses  
*With biscuits and plum chutney*

Coffee or tea and a mince pie to follow