

The Britannia Inn Christmas Menu

APPETIZERS

Ham Hock & Cheddar Croquettes

Celeriac Puree & Roasted Chestnuts

Wild Mushrooms on Toasted Sourdough

Garlic & Herb Butter topped with Parmesan (V)

Tempura Tiger Prawns

Mouli Slaw, Baby Gem & Baked Lemon Dressing

Beetroot Cured Salmon

Crostini, Celeriac Remoulade & Herb Oil

MAIN COURSES

Roast Turkey Breast

Pigs N Blankets, Roast Potatoes, Roasted Root Vegetables, Sprouts & Greens

Braised Feather Blade of Beef

Potatoe Dauphinoise, Root Vegetables, Greens & Rich Red Wine Jus

Poached Fillet of Salmon

Butternut Squash Fondant, Creamed Spinach & Red Wine Beurre Blanc

Butternut Squash Pithivier

Melted Leeks, Potato Fondant & Vegetarian Red Wine Jus (V)

DESSERTS

Xmas Pudding

Brandy Butter & Brandy Cream Sauce

Baked Vanilla & White Chocolate Cheesecake

Drunken Clementine's & Cointreau Cream

Chocolate & Raspberry Tart

Raspberry Coulis & Vanilla Ice Cream

Butterscotch Pudding Parfait

Creme Fraiche & Gingersnap Crumble

PRICES

2 Course's £25

3 Course's £28

BOOKING INFO

Please Email
Britannia.inn@btinternet.com
or
Message or Facebook Page
to make an Enquiry or
Booking.

We will provide you with a
Pre-Order Form and Live
Music information for
December

VEGAN

Miso Roasted Butternut Squash

Crispy Brussel Sprouts & Chestnut Puree

Chargrilled Aubergine 'Mojo Di Ajio'

Cummin, Cinnamon & Tomato Freekah, Baked Lemon & Green Sauce

Chocolate & Coconut Mousse

Passionfruit & Candied Seed