

Christmas MENU

STARTER

Spiced parsnip soup fresh granary bread, and our very own Briddlesford butter (v)

Salmon fishcake salad and a wedge of lemon

Briddlesford calves liver pate red onion chutney, crispy melba toast and salad

Trio of Briddlesford cheeses served in a pastry tart with homemade tomato sauce (v)

MAIN

Briddlesford rose veal schnitzel served on roasted new potatoes with a wild mushroom sauce

Baked cod decorated with olives, cherry tomatoes and spring onions. Served with new potatoes

Vegetable Wellington served on a bed of creamy mashed potato with vegetable gravy (v)

Roast turkey served with stuffing, pigs in blankets, roast potatoes, cranberry sauce and gravy

All main courses are served with seasonal vegetables

DESSERT

Homemade Christmas pudding served with brandy sauce, vanilla ice cream or our Briddlesford cream

Briddlesford Christmas Mess with meringue, our own cream and a winter berry compote

Lemon posset with a homemade shortbread biscuit

Tia Maria cheesecake with a scoop of our Briddlesford clotted cream

A selection of our Briddlesford made cheeses with fruit and biscuits (£2 supplement)

Tea / Coffee and a homemade mince pie £2

BOOK A TABLE

Lunch: 2 courses £17 / 3 courses £22

Dinner: 3 courses £24



Speak to a member of the team, call: 01983882885,
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Or
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