



THE GAMEKEEPER'S INN
LONG ASHES PARK

CHRISTMAS MENU



STARTERS

DUCK AND ORANGE PÂTÉ, fig chutney, port reduction and ciabatta croûtes (GF*)

BLOODY MARY PRAWN COCKTAIL with malted bloomer bread (GF*)

SPICED PARSNIP AND APPLE SOUP with rye croutons and a warm bread roll (V, GF*)

POTTED GARLIC MUSHROOMS with a Wensleydale cheese crumb, served with warm bread (V, Vegan*, GF*)

SMOKED SALMON, beetroot relish and rocket salad (GF)

MAIN COURSES

FREE RANGE TURKEY, goose fat roast potatoes, pigs in blankets, chestnut and sage stuffing, Yorkshire pudding and cranberry jus

FILLET OF SEA BREAM with herb mashed potato and a leek, fennel, prawn and white wine cream sauce (GF)

PEA, TRUFFLE AND SAUTÉED MUSHROOM RISOTTO with parmesan shavings (V, GF)

SLOW COOKED BEEF BRISKET with creamy mashed potato and a roast onion and pancetta gravy (GF)

TURKEY, HAM, SAGE AND CRANBERRY PIE served with triple cooked chips, mushy peas and gravy

All main courses are served with a selection of winter vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING with brandy custard (V)

CHOCOLATE BROWNIE, rich chocolate sauce and vanilla ice cream (V, Vegan*, GF)

APPLE AND BLACKBERRY CRUMBLE served with custard (V, Vegan*, GF)

GLAZED LEMON TART served with raspberry sorbet (V)

2 courses £19.95 or 3 courses £23.95

If you have a food allergy or special dietary requirement, please speak to a member of our team before placing your order. Any dishes marked GF* can be adapted to make them Gluten Free. Any dishes marked Vegan* can be adapted to make them Vegan. While we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens.

