



EBRINGTON ARMS
Christmas Menu
1st to 24th December 2018

Roasted Sweet Potato Soup with Pistachio and Orange Drizzle

Crusty Bread

Chicken Liver and Whisky Pate

Homemade Plum Chutney and Toast

Prawns in Marie Rose Sauce

On Lemon Dressed Iceberg Lettuce, Brown Bread and Butter

Crisp Breaded Garlic Mushroom Slices

Rocket Salad and Garlic Mayonnaise

Oven Baked Mini Camembert

Rosemary Breadsticks

Roast Turkey and Traditional Trimmings

Stuffing, Bacon Wrapped Chipolata, Cranberry Sauce, Roast Potatoes and Vegetables

Vegetarian Nut Roast

Vegetarian Chipolata, Cranberry Sauce, Roast Potatoes and Vegetables

Vegan Nut Roast

Vegan Sausage, Cranberry Sauce, Roast Potatoes and Vegetables

Beef Steak Braised in Guinness

Yorkshire Pudding, Mashed Potatoes and Vegetables

Pork Loin Steak with Apples Slow Cooked in Cider Finished with Cream

New Potatoes and Seasonal Vegetables

Chicken, Leek and Mushroom Pie

Roast Potatoes and Seasonal Vegetables

Salmon Fillet in Lemon and Ginger Butter Sauce

Seasonal Vegetables and New Potatoes

Ebrington Homemade Christmas Pudding and Brandy Sauce

Salted Chocolate Pot with Caramel Sauce

Baked Christmas Pudding Cheesecake

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Trio of Homemade Ice Creams

Platter of Stilton, Extra Mature Cheddar and Brie, Onion Marmalade, Biscuits and Grapes

Coffee and Homemade Mince Pie

£24.50

Two Courses £18.95

**MANY OF THESE DISHES CAN BE ADAPTED TO BE GLUTEN FREE OR VEGAN
PLEASE SEE PAGE TWO FOR DETAILS FOR ALLERGIES INFORM US WHEN ORDERING**