



EBRINGTON ARMS
Christmas Menu
1st to 24th December 2018

Roasted Sweet Potato Soup with Pistachio and Orange Drizzle and Crusty Bread
(can be made vegan/gluten free)

Chicken Liver and Whisky Pate

Homemade Plum Chutney and Toast (can be made gluten free)

Prawns in Marie Rose Sauce

On Lemon Dressed Iceberg Lettuce, Brown Bread and Butter (can be made gluten free)

Crisp Breaded Garlic Mushroom Slices

Rocket Salad and Garlic Mayonnaise (vegetarian can be made vegan)

Oven Baked Mini Camembert

Rosemary Breadsticks (vegetarian)

Roast Turkey and Traditional Trimmings

Stuffing, Bacon Wrapped Chipolata, Cranberry Sauce, Roast Potatoes and Vegetables (can be made gluten free)

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 (can be made gluten free)

Chicken, Leek and Mushroom Pie

Roast Potatoes and Seasonal Vegetables

Salmon Fillet in Lemon and Ginger Butter Sauce

Seasonal Vegetables and New Potatoes (gluten free)

Ebrington Homemade Christmas Pudding and Brandy Sauce (can be made vegetarian)

Salted Chocolate Pot with Caramel Sauce (vegetarian)

Baked Christmas Pudding Cheesecake (vegetarian)

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream (can be made gluten free/vegan)

Trio of Homemade Ice Creams (some are vegetarian/gluten free)

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

Coffee and Homemade Mince Pie (can be vegan/gluten free)

£24.50

Two Courses £18.95

PLEASE INFORM US OF YOUR SPECIFIC DIETRY REQUIRTEMENTS WHEN ORDERING YOUR MEAL