



EBRINGTON ARMS
Christmas Menu
3rd to 24th December 2019

VV Soup of the Day

Crusty Bread

Chicken Liver and Whisky Pate

Homemade Plum Chutney and Crusty Bread

Peat Smoked Salmon Cheesecake

Buttery Oat Cake Base

V Baked Cream and Garlic Mushrooms

Wholemeal Toast

V Breaded Vegan Scampi Bites

Vegan Tartar Sauce

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

Chicken Breast in a Tomato and Rosemary Cream Sauce

Seasonal Vegetables and New Potatoes

Salmon Fillet, Tartare Creme Fraiche on Spinach

Seasonal Vegetables and New Potatoes

V Green Vegetable Risotto

Salad and Crusty Bread

V Ebrington Homemade Christmas Pudding and Brandy Sauce

V Lemon Tiramisu

VV Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

V Apple and Cinnamon Crumble with Vanilla Ice Cream

V Caramel Ice Cream in a Brandy Snap Basket with Red Berry Garnish

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

Grapes + £1.00

Coffee and Homemade Mince Pie

£24.50

Two Courses £18.95

MANY OF THESE DISHES CAN BE ADAPTED TO BE GLUTEN FREE PLEASE STATE ANY ALLERGIES WHEN ORDERING YOUR FOOD