



The Winterbourne

FREEHOUSE

Christmas DAY MENU

ON ARRIVAL

BREAD AND BUTTER + A GLASS OF PROSSECCO

STARTERS

SPICED PARSNIP AND APPLE SOUP (VEGAN AND GF AVAILABLE)

Served with bread & butter

CORNISH SCALLOPS (GF)

Served with pea and mint puree, chorizo and garlic butter

CRAYFISH AND PRAWNS COCKTAIL (GF AVAILABLE)

Served with Rose Marie sauce and bread & butter

ROASTED FIG & ROCKET SALAD (VEGAN / GF)

Roasted figs, rocket and crispy salad leaves, toasted walnuts and maple tahini dressing

MAINS

TRADITIONAL TURKEY BREAST ROAST (GF AVAILABLE)

Served with roasted potatoes, Yorkshire pudding, stuffing, pig-in-blankets and pan gravy

VENISON STEAK (GF)

Served with fondant potatoes, parsnip puree, red wine, juniper berries & wild mushrooms sauce

SLOW COOKED PORK BELLY (GFO)

Served with black pudding mash and creamy honey & garlic sauce

HAKE FILET (GF)

Herb crust served with buttered baby potatoes, curly kale cabbage, smoked pancetta and white wine & Atlantic mussels sauce

BEETROOT WELLINGTON (VEGAN)

Served with roasted new potatoes and vegan gravy

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE (VE. AVAILABLE)

ORANGE AND PASSION FRUIT CHEESECAKE (VEGAN)

With your choice of ice cream or cream

APPLE & BLACKBERRY PIE

Served with custard

TRIPLE CHOCOLATE BROWNIE (GF)

With your choice of ice cream, custard or cream

SELECTION OF CHEESE AND BISCUITS

3 COURSES - £75.99

£10 PP DEPOSIT AND A PRE-ORDER WILL BE REQUIRED

If you have a food allergy or a special dietary requirement please inform a member of our staff or ask for more information

