

Christmas MENU



Merry Christmas

WELCOMING MULLED WINE OR PROSSECCO

Starters

SPICED PARSNIP SOUP

a tasty soup with lovely warming spices served with crispy sage, chorizo oil and chargrilled ciabatta

SMOKED SALMON TERRINE

layered with horseradish, dill and cream cheese mousse and then served with toasted sourdough shards and pickled cucumber

WILD MUSHROOM ARANCINI BALLS

served with blue cheese sauce, pea shoots and fresh parmesan & basil oil

Mains

ROAST TURKEY BALLOTINE

turkey stuffed with cranberry & orange farce and served with pigs in blankets, roast potatoes, seasonal vegetables and port & red wine jus

SLOW BRAISED WINTER LAMB

Succulent lamb served with rosemary and garlic infused mash with seasonal vegetables and gravy

CELERIAC, BUTTERNUT AND BEETROOT WELLINGTON

served with marmite roast potatoes, seasonal vegetables and a mushroom veloute

Desserts

GINGER & DATE STICKY TOFFEE PUDDING WITH MINCE PIE ICE CREAM

CHOCOLATE ORANGE POT MOUSSE WITH SHORTBREAD BISCUIT

SELECTION OF ARTISAN CHEESE & CRACKERS WITH FIG CHUTNEY

TWO COURSES £34.95

THREE COURSES £42.95

A DEPOSIT OF £5 PER PERSON IS REQUIRED WHEN BOOKING

GRATUITY IS AT THE CUSTOMERS DISCRETION

MENU AVAILABLE WEDNESDAYS TO SATURDAYS FROM 3RD TO 21ST DECEMBER
FROM 12PM TO 3PM & 6PM TO 8PM

Gluten free, vegetarian and vegan options available. Please let us know if you have any dietary requests when booking

info@mitreinn.co.uk
01963 220271

