

THE INN AT FOSSEBRIDGE

FESTIVE FAYRE

Available Monday to Saturday – **PRE-BOOKED ONLY**
Lunch and Dinner
Friday 6th to Saturday 21st December



2 Courses for £29.50
3 Courses for £34.50

Cream of Broccoli and Stilton Soup, Artisan Baguette (v)

Smoked Salmon & Shelled King Prawns,
Served with lemon & a tarragon & Dijon Mustard sauce

Coarse Country Paté,
House Chutney, Granary Toast (**Contains seeds**)

Honey Baked Goats Cheese Salad with Toasted Pine Nuts (v)

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Traditional Roast Bronze Turkey with All the Trimmings

Roast Potatoes, Seasonal Vegetables, Gravy

Rich Shin of Beef Hot Water Pastry Pie

Herb Mash, Seasonal Vegetables, Gravy

Pan Seared Sea Bream with a White Wine and Parsley Sauce

Spring Onion Mash, Seasonal Vegetables, Pea Shoots

Brie, Nut, Spinach and Cranberry Wellington (v)

Roast Potatoes, Seasonal Vegetables, Gravy

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Traditional Christmas Pudding (Contains nuts)

Brandy Sauce

Double Vanilla Cheesecake

Caramel and Lotus Biscoff crumb topping, Vanilla Ice Cream

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Coffee or Tea and Baby Mince Pies

For all enquiries or to make a reservation please contact Reservations: Tel: 01285 720721
Email: reservations@innatfossebridge.co.uk

All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared.