

Inn For All Seasons

Christmas Menu

Starters

Homemade Soup of the Day
Parsnip Crisp (GFO,DFO)

Breaded Brie Bites
Cranberry Jelly (GFO)

Classic Prawn Cocktail
*Buttered Bread & Marie-Rose
(GFO,DFO)*

Chicken Liver Pate
*Chutney & Toasted Ciabatta
(GFO)*

Mains

Christmas Carvery
*A choice of fresh vegetables, Yorkshire
pudding, stuffing & gravy (GFO,DFO)*

Cranberry Nut Roast
*A choice of fresh vegetables,
Yorkshire pudding & gravy (VGO)*

Turkey and Cranberry Pie
Mash, Tenderstem Broccoli, Jus (DFO)

Braised Beef
Mash, Red Cabbage, Kale (DFO, GFO)

Desserts

Apple and Cinnamon Crumble
Brandy Custard (GFO)

Christmas Pudding
Vanilla Ice Cream

Winter Berry Eton Mess
(GFO)

Two Courses £22 | Three Courses £26

A non-refundable deposit of £5pp required on booking.

DJ Nights: 2nd, 9th, 16th and 23rd of December

Allergens & Intolerances

If you have any specific allergies or intolerances let a member of staff know before placing your order.
Our allergies matrix is available on request.

Key: (V) Vegetarian / (VGO) Vegan Option / (GFO) Gluten Free Option / (DFO) Dairy Free Option

Name:

Date:

Number of Guests:

Time:

Contact Number:

Email Address:

Guest Name										
Soup										
Brie Bites										
Prawn Cocktail										
Pate										
Carvery										
Nut Roast										
Pie										
Beef										
Crumble										
Christmas Pudding										
Eton Mess										

Please send your completed booking form to:

enquiries@innforallseasons.co.uk