Christmas Specials MENU

AVAILABLE NOVEMBER 25th - DECEMBER 1st

Appleby Inn Hotel
Restaurant, Bar & Accommodation

STARTERS

Crispy Fried Gnocchi £8.50
Crispy Fried Potato Gnocchi with diced pancetta and cranberries, finished with melted brie.

Leek & Potato Soup (v)** **£8.00**
Doorstop white bread.

Pigs in Blankets* **£8.50**
A bucket of sausages wrapped in bacon! Served with mustard mayo and house gravy.
Available as a starter or a side order

MAIN COURSES

Pulled Beef Brisket* **£19.00**
Pulled beef brisket served on a bed of wholegrain mustard mash with honey roast carrots and parsnips, tenderstem broccoli and a red wine jus.

Luxury Fish Pie £21.00
Monkfish, smoked haddock, salmon and king prawns in a creamy sauce with capers, lemon and parsley, topped with fluffy chive mashed potatoes. Served with roasted chantenay carrots and tenderstem broccoli.

Moroccan Spiced Lamb Meatballs £20.00
Hand rolled Moroccan spiced lamb meatballs in a tomato sauce served with roasted mediterranean vegetables and a fruity rice.

Roast Turkey* **£18.00**
Roast Leicestershire turkey, sage and onion stuffing, pig in blanket.
Roast and mashed potatoes with seasonal vegetables and gravy

Christmas Yorkshire Wrap £17.50
Roast Leicestershire turkey wrapped in our flat Yorkshire pudding with mashed potato, sage and onion seasoning and a drizzle of house gravy, served with roast potatoes, pigs and blankets, house gravy and cranberry sauce.

Root Vegetable Wellington (v)* **£17.00**
Root vegetables, butternut squash and sweet potato encased in golden puff pastry topped with poppy seed sprinkle, served with roast and mashed potatoes, seasonal vegetables and gravy.

DESSERTS

Decadent Chocolate Truffle £8.00
Rich chocolate truffle mousse with a soft centre of white chocolate and cream flavoured with whisky and coffee liqueur on a chocolate sponge base, glazed and garnished with white and dark chocolate. Served with fresh cream.

Raspberry & Gin Cheesecake (v)** **£8.00**
Biscuit base topped with a cold set vanilla flavour cheesecake, finished with raspberries in a raspberry & gin compote. Served with fresh cream.

Cookie Dough Pudding (v) **£8.50**
Milk chocolate chip cookie dough baked until golden with a gooey salted caramel centre. Served with farmhouse vanilla ice cream.

Christmas Pudding** **£8.25**
Served with Devon custard.

COCKTAILS

Clementine Cosmo £8.75
Vodka, triple sec, lemon, clementine.

Christmas Aperol £9.00
Aperol, soda, prosecco, pomegranate, orange, rosemary.

Drunken Snowman £9.00
Baileys, vanilla ice-cream, chocolate sauce, whipped cream, chocolate sprinkle.

The Polar Espresso £9.00
Disaronno velvet, white rum, espresso, cream.

MULLED WINE

Mulled Wine £5.25

Mulled Wine with Amaretto £7.25

(v) *Vegetarian dishes*
* *Can be made with ingredients that do not contain gluten on request*
* *Can be made vegan on request*

