THE BRIDGE INN & FERRY

CHRISTMAS *Menu*



STARTERS

Duck & Pistachio Terrine
Pear Compote (nu)

Roasted Root Vegetable Soup (ve)
Ciabatta Croutons (gl, ce)

Crab & Crayfish Sliders
Micro Leaf Salad (cr, gl, mu)

Fennel Arancini
Chicory & Hazelnut, Blood Orange Vinaigrette (gl, nu, su)

MAINS

Pancetta Wrapped Turkey
Chipolatas, Cranberry & Apricot Stuffing, Gravy (su)

Slow Cooked Shoulder of Venison
Woodland Mushrooms & Spinach, Chestnuts, Juniper Jus (ce, su, mi)

Pork Tenderloin Fillet
Creamed Savoy & Black Pudding, Apple Puree, Sage Jus, Crackling (mi, gl)

Breaded Cod Kiev
Warm Pea & Samphire Crush, White Wine Cream, Caper & Shallot, Curry Oil (fi, mi, gl, eg, su)

Coffee & Salt Baked Celeriac (ve)
Waldorf Remoulade, Salsa Verde (gl, ce, nu, su)

ALL SERVED WITH ROAST POTATOES, BUBBLE & SQUEAK (mi), ROASTED ROOTS, SPICED BRAISED RED CABBAGE (su) & CANDIED BRUSSELS SPROUTS.

PUDDINGS

Panettone Bread & Butter Pudding
Orange & Chocolate (gl, mi, eg)

Christmas Pudding
Brandy Sauce (so)

Dark Chocolate Namelaka Mousse (ve)
Passionfruit (so)

Key Lime Meringue Pie
Toasted Almonds (gl, eg, nu, mi)

gl- gluten, mi- milk, eg - eggs, fi -fish, nu - nuts, cr - crustaceans, so - soya, mo - molluscs, mu - mustard, ce - celery, se - sesame, su - sulphites, pe - peanuts, lu- lupin

2 COURSES- £30 ***3 COURSES- £35***

Email: bookings@thebridgepub.co.uk ***Telephone: 01386 446565***