



# The INN ON THE GREEN



## CHRISTMAS MENU

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HORFIELD, BRISTOL

AVAILABLE FROM 25.11 - 31.12

2 COURSES - £23.50    3 COURSES - £30

### STARTERS

- Chive & cornichon smoked salmon roulade with beetroot & horseradish puree & lemon dressed salad (gf)
- Oak smoked duck breast slices with honey roast shallots, sweet potato puree & crispy bacon (gf)
- Spinach, leek & broad bean filo parcels with spiced roast butternut & cashew sour cream (ve)
- Mushroom & walnut pate with pickled red onion & pesto crostinis (ve) (gfa)

### MAINS

- Roast turkey crown with roast potatoes, parsnips, carrots, spiced red cabbage, bacon cream sprouts, sage stuffing, pig in blanket & bread sauce (gfa)
- Mushroom, walnut, leek bake with roast potatoes, parsnips, carrots, spiced red cabbage, roast chestnut sprouts, sage stuffing, & bread sauce (ve) (gfa)
- Grilled tuna steak with sautéed potato, bean & chorizo medley, caper, lemon & sun dried tomato butter (gf)
- Roast courgette, mixed pepper & cherry tomato tart with spinach & pesto tossed potatoes, parsnips crisps & pea shoots (ve)
- Slow roasted pork belly with breaded bubble & squeak, black pudding & a cider sage cream sauce

### DESSERTS

- Christmas bakewell with blackcurrant sorbet & mango coulis (ve)
- Dark & white chocolate brownie with spiced cherry compote & honeycomb ice cream (gf)
- Sticky toffee pudding with vanilla ice cream & toffee sauce
- Cheese board, biscuits, spiced chutney & grapes

(v) - vegetarian  
(ve) - vegan

(gf) - gluten free  
(gfa) - gluten free available

*This menu is available on a pre-order basis only and must be received within a minimum of 24 hours before your booking. Once you've booked you'll receive a link you can send to your guests to choose their dishes. Please note, a deposit of £10 per head is required to confirm booking.*

Book online at [www.innonthegreenbristol.com/christmas2022](http://www.innonthegreenbristol.com/christmas2022) or call us on 0117 952 1391