

The Britannia

Christmas Party Menu

STARTERS

- ✓ Roasted plum tomato & basil soup finished with crème fraiche
- Smoked haddock & sea trout fishcakes, dress leaves, tartar sauce
- Free range chicken liver pâté, onion chutney, toasted sourdough
- ✓ Goats cheese croquettes with sun blush tomato & rocket salad, balsamic dressing

MAIN COURSE

- Roast Cotswold sirloin of beef, goose fat potatoes, Yorkshire pudding, roasted carrots & parsnips, braised red cabbage, red wine jus
- Breast of roast turkey, goose fat potatoes, Yorkshire pudding, pigs in blankets, roasted carrots & parsnips, braised red cabbage, red wine jus
- Ⓞ Fillet of sea bream, oyster mushroom, baby new potatoes, green beans, salsa verdi
- Ⓟ Roasted aubergine & lentil strudel, boulangerie potatoes, tender stem broccoli, red wine & vegetable reduction

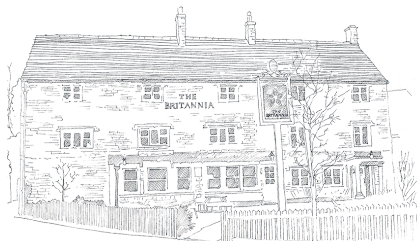
DESSERTS

- Belgium chocolate & hazelnut brownie, chocolate sauce, mint choc chip ice cream
- Sticky toffee pudding, toffee sauce, vanilla ice cream
- Christmas pudding with brandy sauce
- Local artisan cheese, onion chutney, apple, organic biscuits

1 course £10.95

2 course £15.95

3 course £20.95



Ⓞ = Gluten Free

✓ = Vegetarian

Ⓟ = Vegan

Please ask staff regarding allergens