

# The Cottage Inn

## Festive MENU

Available from 1st to 21st December  
£23 per head

### STARTERS

HOMEMADE LENTIL & VEGETABLE SOUP (VE,GF)

served with crusty bread

TEMPURA PRAWNS & SWEET CHILLI DIPPING SAUCE (GF)

GARLIC MUSHROOMS IN A VEGAN CREAM SAUCE (VE,GF)

served with crusty bread

### MAIN COURSE

ROAST TURKEY OR ROAST BEEF (GF)

with all the trimmings: Pigs in Blankets, pan-fried Brussel Sprouts with Pancetta, Seasonal Vegetables, Roast Potatoes, Sage & Onion Stuffing Balls, Yorkshire Pudding & rich gravy  
(Vegan roast dinner also available with a Quorn Fillet)

CRANBERRY, BRIE & MUSHROOM WELLINGTON

pan-fried Brussel Sprouts, Roast Potatoes, Seasonal Vegetables, Sage & Onion Stuffing Balls,  
Yorkshire Pudding & vegetarian gravy

PAN-SEARED SALMON FILLET (GF)

with a Prawn, Chilli, Parsley & Garlic Butter, served with new potatoes & Seasonal Vegetables

### DESSERT

TRADITIONAL CHRISTMAS PUDDING

with Brandy Sauce

CHOCOLATE FUDGE CAKE (GF)

served warm with vegan vanilla ice cream

SHERRY TRIFLE CHEESECAKE

served with pouring cream

CHAMPAGNE & RASPBERRY SORBETS (VE,GF)

with fresh berries & Raspberry Coulis

### TO FINISH

Coffee or Tea with sweet Festive Nibbles

GF=Gluten-Free option available VE=Vegan  
Advance pre-order & £5 deposit per person

Tel: 01665 576658

Email: [enquiries@cottageinnhotel.co.uk](mailto:enquiries@cottageinnhotel.co.uk)