

The Cottage Inn

Christmas Lunch

MENU

£55 per person

Includes a glass of Bucks Fizz or Orange Juice
on arrival

TO START

HOMEMADE TOMATO & BASIL SOUP (VE,GF)

served with crusty bread

CLASSIC PRAWN COCKTAIL with buttered brown bread fingers (GF)

CREAMY STILTON MUSHROOMS served on toasted Brioche or GF Bread

TEMPURA VEGETABLES served with a Sweet Chilli Sauce (VE,GF)

MAIN COURSE

ROAST TURKEY OR ROAST BEEF (GF)

with all the trimmings: Roast Potatoes, Pigs in Blankets, pan-fried Brussel Sprouts with Pancetta,
Seasonal Vegetables, Sage & Onion Stuffing Balls, Yorkshire Pudding & rich gravy

VEGAN QUORN FILLET ROAST DINNER (VE)

Tender Quorn fillet served with: pan-fried Brussel Sprouts, Seasonal Vegetables, Sage & Onion
Stuffing Balls, Roast Potatoes, vegan Yorkshire Pudding & vegan gravy

PAN-SEARED HAKE FILLET (GF)

Drizzled with a Prawn, Chilli, Parsley & Garlic Butter, served on Homemade Potato Rosti with
Seasonal Vegetables.

DESSERT

TRADITIONAL CHRISTMAS PUDDING

served with brandy Sauce

LINDISFARNE TRIFLE (VE,GF)

Raspberry Jelly & Sponge laced with Lindisfarne Mead, Oranges, Custard & Cream

HOMEMADE TIRAMISU (VE,GF)

served with fresh raspberries & pouring cream

CHEESE & BISCUITS

cheeses, savoury biscuits, celery, grapes & Mango Chutney

TO FINISH

Coffee or Tea with sweet Festive Nibbles

GF=Gluten-Free option available VE=Vegan

Please request Vegan or Gluten-free options when placing your advance order

Advance pre-order & £5 deposit per person by 7th December please

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