

# The Priory Inn Christmas Menu



Available from 27<sup>th</sup> November to 24<sup>th</sup> December | To book call: 485307

2 COURSES £19.95 | 3 COURSES £22.95

## To Start

### Butternut Squash Soup (V)<sup>7</sup>

*Crispy sage, apple croutons*

### Pork Belly Squares<sup>6</sup>

*Mango salsa, rocket, sweet chilli sauce*

### Duck Liver Pâté<sup>1</sup>

*Ciabatta crisps, onion marmalade*

### Beetroot & Vodka

### Cured Gravavlax of Salmon<sup>1,4,12</sup>

*Brown Melba toast, fennel,  
mixed pickled salad,  
tarragon dressing*

## Main Courses

### Pan Fried Chunk of Cod Fillet<sup>4,7</sup>

*Sweet potato mash,  
glazed carrots, dill cream sauce*

### 8oz Harmony Farm Sirloin<sup>7,10,12</sup>

*Buttered pan fried new potatoes, asparagus,  
home dried tomatoes, Diane sauce*

### Traditional Roast Turkey<sup>1,3,7,12</sup>

*Roast potatoes, sage & onion stuffing,  
Brussel sprouts, buttered baby carrots,  
chipolata, pancetta, cranberry sauce, gravy*

### Tomato & Chickpea Curry (VG)<sup>8</sup>

*Coconut milk, Basmati rice, poppadoms*

### Wild Mushroom Risotto<sup>7,9</sup>

*Truffle oil, rocket, parmesan shavings,  
mixed dressed leaves*

## To Finish

### Christmas Pudding<sup>1,3,12</sup>

*Brandy cream sauce*

### Mixed Berry Pavlova (V)

*Raspberry coulis, coconut cream*

### Deep Dish Apple Pie<sup>1,3</sup>

*Jersey Dairy vanilla ice cream*

### Selection of Sorbets (VG)

*Lemon, orange*

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs