

CHILDREN'S CHRISTMAS DAY

£39.95

£15PP DEPOSIT TO GUARANTEE YOUR BOOKING

TO START

Chef's soup of the day, parsnip crisps, warm bread and butter *

Pea & shallot ravioli, shaved chestnuts, baby leaf spinach, spring onion tops, vegan feta and pressed rapeseed oil (VG)

Seafood cocktail with prawns, queenie scallops, crayfish tails, smoked trout & smoked salmon,
Marie-Rose sauce and granary bread *

MAIN COURSE

Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables,
Yorkshire pudding and cranberry sauce *

Roast salmon fillet, lemon & parsley crushed potatoes, buttered greens, caper and crab hollandaise sauce (NGCI)

Grilled medallion of beef fillet, creamy mash, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Beetroot Wellington, beetroot, onion & soya mince wrapped in puff pastry with roast potatoes,
seasonal vegetables and vegan gravy (VG)

PUDDINGS

Rich chocolate tart, caramelised clementines and clotted cream ice cream (VGA)

Sticky toffee pudding with toffee sauce or custard

Santa's ice cream sundae, layers of vanilla ice cream with chocolate sauce, marshmallows and whipped cream

V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available,

(NGCI) – No Gluten Containing Ingredients, * Can be cooked without gluten..

If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable due to circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Cooking oil may contain genetically modified ingredients.

INNS CHRISTMAS DAY MENU 2024 ORDER FORM

PARTY NAME		EMAIL	
CONTACT NUMBER			
NUMBER OF GUESTS	ADULTS	CHILDREN	
DEPOSIT PAID			

CHILDRENS CHRISTMAS DAY MENU 2024 ORDER FORM

DIETARY REQUIREMENTS	TO START			MAINS			PUDDINGS		
	SOUP •	RAVIOLI (VG)	SEAFOOD COCKTAIL •	ROAST TURKEY •	ROAST SALMON (NGCI)	BEEF FILLET WELLINGTON (VG)	CHOCOLATE TART (VGA)	STICKY TOFFEE	ICE CREAM
NG - WITHOUT GLUTEN VG - VEGAN OTHER (PLEASE SPECIFY)									
GUEST NAME									

A non-refundable deposit is required to secure your booking. Full payment will be required by 1st December 2024. We need to be able to contact you regarding your booking but we won't keep your details for marketing purposes. Please read our [privacy policy](http://jwlees.co.uk/privacy-policy) at jwlees.co.uk/privacy-policy for more information.