

# Festive Set Menu

3 courses £14.99 Sun - Tues | £16.99 Wed - Sat

## Starters

**TOMATO & BASIL SOUP (V)**  
Served with rustic bread and butter  
Vegan option available on request

**KING PRAWN, LOBSTER & SEAFOOD COCKTAIL**  
Crispy coated king prawns on a bed of lobster & seafood salad, with a Prosecco Marie Rose sauce

**MUSHROOM CROSTINI (VG)**  
Toasted rustic bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

**SMOKED CHICKEN & HERB TERRINE** Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted rustic bread and red onion chutney

## Mains

**HAND-CARVED TURKEY**  
With a pork, cranberry & fig stuffing, pigs-in-blankets, roast potatoes, seasonal vegetables and red wine gravy

**SMOKED CHEEZE & BEETROOT TART (VG)**  
A vegan cheese filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables and cranberry gravy on the side

**RIB OF BEEF**  
Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes and seasonal vegetables

**FILLET OF SALMON**  
With butter-&chive-glazed roast baby potatoes, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce

**ROAST LAMB SHANK**  
Slow-cooked in a rosemary & red wine sauce, served with roast potatoes and seasonal vegetables

Add a side of six pigs-in-blankets £1.95  
Add a side of pork, cranberry & fig stuffing £1.95

## Desserts

**CHRISTMAS PUDDING (V)**  
With juicy sultanas, cider and rum, served with hot brandy sauce

**FESTIVE FRUIT CRUMBLE (VG)**  
With non-dairy custard

**BAKED VANILLA CHEESECAKE (V)**  
Served with a fruits of the forest compote

**CHERRY BROWNIE CHEESECAKE (VG-M)**  
Served with Belgian chocolate sauce. Contains almond milk

## Children's Menu

3 courses  
Sun - Tues

£7.49

3 courses  
Wed - Sat

£8.99

### STARTERS

TOMATO & BASIL SOUP (V)  
CHEESY GARLIC BREAD (V)  
CRISPY COATED KING PRAWNS

### MAINS

HAND-CARVED TURKEY  
VEGETABLE & CRANBERRY ROAST (VG)  
FESTIVE CRISPY COATED BUTTERMILK  
TURKEY BURGER  
FESTIVE VEGETABLE BURGER (VG)

### DESSERTS

CHERRY BROWNIE CHEESECAKE (VG-M)  
Contains almond milk  
COOKIE-CRUMB PROFITEROLES (V)  
VANILLA ICE-CREAM (V)

### DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Fish and poultry dishes may contain bones. All weights are approximate uncooked.  
(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with Vegetarian ingredients; however, produced in a factory which handles nonvegetarian (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.  
Please note that we do not operate a dedicated vegetarian/vegan kitchen area. This menu requires a pre-order. We require a deposit to confirm your booking, and full pre payment for all items pre ordered in advance. All pre payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website [www.classicinn.co.uk](http://www.classicinn.co.uk)