

The Poplars

Christmas Menu

24th November – 23rd December 2018

3 Course £25.95 2 Course £20.95

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*Homemade Leek & Potato Soup (v)

With Herb Croutons

Chorizo, Sun-blushed Tomato & Mozzarella Filo Parcels

With Olive Tapenade

Warm Roasted Vegetable Crostini (v)

With Parmesan Shavings

*Duck & Apricot Terrine

With Homemade Plum Jam

*Smoked Salmon Carpaccio with Beetroot & Watercress

With Horseradish Cream

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Traditional Roast Crown of Turkey

With Sage, Onion & Sausage meat Stuffing, Bacon Wrapped Chipolatas & Cranberry Relish

*Slow Roasted Noisettes of Lamb

With Shallot & Merlot Gravy

*Pan-fried Fillet of Black Bream

With Lemongrass, Ginger & Orange Dressing

*Prosciutto & Herb Wrapped Chicken Breast

With Tomato & Chilli Sauce

Flat Mushroom, Butternut Squash & Goat's Cheese Wellington (v)

With Duo of Pesto

All served with Roast & New Potatoes with Seasonal Vegetables

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Homemade Christmas Pudding

With Brandy Custard

*Triple Layered Chocolate Mousse

With Orange Shortbread Biscuits

Raspberry & Vanilla Bread & Butter Pudding

With Crème Anglaise

*Elderflower & Lime Cheesecake

With Lemon Ice Cream

Warm Carrot Cake

With Dark Rum & Caramel Sauce

*GLUTEN FREE available upon request

v - vegetarian

We hope you enjoy this festive time, as a thank you for sharing it with us, you will receive a complimentary '20% winter offer' discount voucher to visit us again in January & February 2019 (conditions apply)

IF YOU HAVE ANY FOOD OR DRINK ALLERGY OR INTOLERANCE AND WOULD LIKE TO KNOW ABOUT ANY ALLERGENIC INGREDIENTS IN OUR PRODUCTS, PLEASE SPEAK TO A MEMBER OF OUR STAFF BEFORE PLACING YOUR ORDER