

# The Poplars

## Christmas Menu

30<sup>th</sup> November – 23<sup>rd</sup> December 2019

3 Course £26.95 2 Course £21.95

\*Homemade Cherry Vine Tomato & Basil Soup (v)

With Crusty Bread

\*Smoked Mackerel Pâté

With Horseradish Mayonnaise & Crusty Bread

\*Marinated Beetroot with Grilled Goat's Cheese (v)

With Balsamic Dressing

\*Asparagus wrapped in Parma Ham

With Olive Tapenade

Bacon, Blue Cheese & Spring Onion Filo Tartlet

With Green Tomato Chutney

Traditional Roast Crown of Turkey

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

\*Slow Roasted Saddle of Lamb

With Shallot & Red Wine Gravy

\*Poached Fillets of Plaice

With Roasted Tomatoes, Capers & Saffron Butter

\*Garlic & Herb Marinated Pork Tenderloin

With Cider & Onion Gravy

Roasted Vegetable & Feta Cheese Puff Pastry Case (v)

With Green Pesto Dressing

All served with Roast & New Potatoes with Seasonal Vegetables

Homemade Christmas Pudding

With Brandy Custard

Chocolate, Amaretti & Blackberry Curd Tart

With Marshfield vanilla Ice Cream

Pineapple upside Down Cake

With Spiced Rum Caramel & Clotted Cream

\*Butterscotch Cheesecake

With Toffee Ice Cream

\*Strawberry & Vanilla Parfait

With Strawberry Compote

\*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 2020 (conditions apply)

PLEASE NOTE ALL FOOD IS PREPARED IN A KITCHEN WHERE ALL ALLERGENS ARE PRESENT & OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD OR DRINK ALLERGY OR INTOLERANCE PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING