

The Poplars

Christmas Menu

28th November - 23rd December 2020

Homemade Mushroom & Spring Onion Soup (v) (gf) With Cheddar Cheese Croutons	5.95
Pork & Sage Rissoles With Cider Apple Jelly	6.50
Panko Breaded Halloumi (v) With Sundried Tomato Tapenade	6.25
Smoked Salmon, Asparagus & Quail Egg Salad (gf) With Horseradish Crème Fraîche	7.25
Homemade Chicken Liver & Orange Pâté (gf) With Fig & Caramelised Onion Chutney & Toasted Ciabatta	6.95
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Traditional Roast Crown of Turkey With Sage, Onion & Sausage meat Stuffing, Pigs in Blankets & Cranberry Relish	14.95
Honey Roasted Duck Leg (gf) With Plum & Apricot Jus	15.95
Pan-fried Fillet of Hake (gf) With Sautéed Chorizo & Cannellini Beans	14.95
Slow Roasted Rump of Lamb (gf) With Mint & Parsnip Crust & Red Wine Gravy	16.95
Goat's Cheese, Leek & Chickpea Falafel (v) With Roasted Beet Pesto	12.50
All served with Roast & New Potatoes with Seasonal Vegetables	
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Homemade Christmas Pudding With Brandy Custard	6.25
Chocolate & Cherry Sponge with Chocolate Ganache With Cherry Sorbet	6.25
Vanilla Pannacotta (gf) With Rum Roasted Figs	5.95
Strawberry & Baileys Cheesecake (gf) With Strawberry Purée	6.25
Brioche Bread & Butter Pudding With Vanilla Custard	5.95

gf - Gluten Free only available upon request

v - vegetarian

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