

The Poplars Christmas Menu

25th November – 23rd December 2017

3 Course £25.95 2 Course £20.95

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*Homemade Mushroom & Thyme Soup (v)

With Malted Bloomer Bread

*Potted Salmon & Dill Rillettes

With Pickled Cucumber & Melba Toast

*Goat's Cheese wrapped in Parma Ham

With Balsamic Reduction

Homemade Scotch Duck Egg

With Coriander Crème Fraîche

Smoked Cheese & Leek Rissoles (v)

With Mango Chutney

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Traditional Roast Crown of Turkey

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

*Slow Roasted Loin of Lamb

With Braised Shallots & Port Jus

*Poached Fillets of Plaice

With Creamy Crab & Sweet Chilli Sauce

*Roasted Breast of Guinea Fowl wrapped in Parma Ham

With Rosemary, Red Wine & Mushroom Gravy

Cherry Vine Tomato, Heirloom Beetroot & Camembert Filo Tartlet (v)

All served with Roast & New Potatoes with Seasonal Vegetables

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*Homemade Christmas pudding

With Brandy Custard

Warm Chocolate & Pistachio Fudge Cake

With Vanilla Ice Cream

Brioche Bread & Butter Pudding

With Salted Caramel Whipped Cream

*Passionfruit Cheesecake

With Mango Sorbet

*Strawberry Curd & Greek Yoghurt Pannacotta

With Fresh Raspberries

(*GLUTEN FREE available upon request)

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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 2018 (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