

THE POPLARS

Country Pub and Dining

Christmas Menu 2024

price per person £99

ALL BOOKINGS ARE REQUIRED TO PAY A NON-REFUNDABLE £50 DEPOSIT PER PERSON AT THE TIME OF BOOKING AND PRE-ORDERS TO BE RETURNED NO LATER THAN SUNDAY 10TH OF DECEMBER 2024

PLEASE ALLOW AT LEAST 2HR FOR THE MEAL

Chapter 1

Roast Parsnip and Fennel Veloute, Pear Compote, Roasted Walnuts, Spinach and Shallots Oil
Za'atar Crispy Rice (v)(vgn)(gfa)

Chapter 2

Heritage Beetroot, Goat Cheese, Blackberries, Caraway Tuile, Elderflower (v)(gfa)
Confit Duck Croquette, Pickled Walnut Ketchup, Roast Pine Kernels, Figs, Red Currant Jus (df)(gfa)
Cured Mackerel, Cucumber Textures, N'duja, Pork Skin, Dill and Horseradish Cream, Bergamot (gfa)

Chapter 3

Elderflower Sorbet, Dehydrated Wild Blueberry, Prosecco

Chapter 4

Wild Mushroom and Leek Tart, Torched Baby Corn, Turnip, Confit Onion, Maple Glazed Squash, Feta
Roast Pumpkin Seeds(v)(dfa)
Butter Roast Turkey Ballotine, Sage Onion and Apricot Stuffing, Duck Fat Roast Potato, Christmas
Trimmings, Red Wine Jus (gfa)(dfa)
Confit Salmon, Sumac Spiced Potato, Baby Corn, Grapefruit, Jerusalem Artichoke
Coconut Cream, Chorizo Crumbs (gfa)(dfa)
Lamb Shoulder, Lemon and Mint Stuffing, Saffron Potato, Romanesco, Sheep's Yogurt,
Dukkah, Charred Carrots, Bordelaise Sauce (gfa)

Chapter 5

Christmas Pudding, Redcurrant, Mascarpone and Orange Ice Cream, Cognac Sauce
Persian Dates Tart, Rose Petals, Pistachio, Cinnamon Spiced Crème Fraiche
Sticky Toffee Pudding, Honeycomb, Butterscotch Sauce, Vanilla Ice Cream

Chapter 6

Mince Pies and Coffee

Please inform a member of staff of any allergies as the kitchen may be able to amend dishes to suit. All food is prepared in an environment that contains nuts and nut traces including sesame

10% Surcharge will be added to parties. All gratuities go to our staff.

The Poplars Inn Shop Lane, Wingfield, Trowbridge BA149LN
01225 752426 info@poplarsinn.co.uk www.poplarsinn.co.uk