

# The Poplars

## Christmas Menu

30<sup>th</sup> November – 23<sup>rd</sup> December 2021

3 Course £27.95 2 Course £22.95

**Homemade Carrot & Coriander Soup (v)(gf)**

With Bread & Butter

**Duck & Orange Terrine (gf)**

With Plum Jam & Toast

**Smoked Salmon & Roasted Beetroot Salad (gf)**

With Horseradish Cream

**Chorizo, Spinach & Buffalo Mozzarella Filo Parcels**

With Olive Tapenade

**Panko Breaded Halloumi (v)**

With Red Pepper Pesto

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**Traditional Roast Crown of Turkey**

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

**Roasted Pork Tenderloin Wrapped with Apple & Pancetta (gf)**

With Cider Gravy

**Pan fried Fillet of Bream (gf)**

With Lemon & Parsley Crust & Chive Butter

**Breast of Chicken Stuffed with Bacon & Thyme (gf)**

With Creamy Leek Sauce

**Brie, Portobello Mushroom & Butternut Squash Wellington (v)**

With Sun Blushed Tomato Dressing

**All served with Roast & New Potatoes with Seasonal Vegetables**

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**Homemade Christmas Pudding**

With Brandy Custard

**Dark Chocolate, Cherry & Amaretto Tart (gf)**

With Marshfield Vanilla Ice Cream

**Warm Spiced Orange Sponge**

With Whiskey Butter Cream

**Strawberry & Elderflower Fool (gf)**

With Shortbread Biscuits

**Butterscotch Brioche Bread & Butter Pudding**

With Vanilla Custard

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**\*\*VEGAN option available upon request\*\***

(gf) GLUTEN FREE 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