



# Jenny Watts

EST 1780

## Christmas Dinner 2023

### 3 courses £30

#### STARTERS

##### VEGETABLE SOUP <sup>V</sup>

With homemade wheaten bread.

##### DEEP-FRIED BRIE <sup>V</sup>

With plum and apple chutney.

##### MINI CAESAR SALAD

With baby gem, olives, bacon lardons. Veggie option also available.

##### PORK AND APRICOT TERRINE

With red onion marmalade, toasted ciabatta.

##### POACHED PICKLED PEAR <sup>V</sup>

With blue cheese, toasted walnut, dressed leaves.

##### CLASSIC PRAWN COCKTAIL

With homemade wheaten.

#### MAINS

##### TRADITIONAL ROAST STUFFED TURKEY AND HAM

With chipolata and cranberry sauce.

##### SLOW ROAST EYE OF SILVERSIDE

With Yorkshire pudding.

##### ESCALOPE OF PORK FILLET

With light breadcrumbs, brandy and mushroom cream.

##### FILLET OF SALMON

With lemon and parsley gremolata, pomme purée Mediterranean vegetable ragù

##### FRIED FILLET OF COD

With mushy peas, chunky chips, tartar sauce.

##### VEGETABLE STRUDEL <sup>VN</sup>

With sauté potato, basil pesto.

#### DESSERTS

##### TRADITIONAL CHRISTMAS PUDDING

With brandy sauce.

##### PAVLOVA

With fresh fruit.

##### STICKY TOFFEE PUDDING

With ice cream.

##### TRIFLE

With raspberry, hazelnut, Cointreau.

##### IRISH CHEESE BOARD



With stilton, brie, grapes, biscuits.

**ALLERGENS** | Please advise your server of any food allergies.  
We cannot guarantee that our dishes will be completely allergen free.

**GA** | GA denotes gluten alternative dishes.

**V** | V denotes vegetarian dishes.

**VN** | VN denotes vegan dishes.







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