

# THE POUND INN

## Christmas Menu

AVAILABLE FROM DECEMBER 1ST TO DECEMBER 24TH

01694 751477

**1st December - 24th December**

enquiries@thepoundleebotwood.co.uk

\* Pre-Bookings Only \*

2 Courses £20 3 Courses £25

\* £10<sub>pp</sub> DEPOSIT REQUIRED ON BOOKING YOUR TABLE \*

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### **PORK BELLY (GFO)**

served with winter spiced chutney & an apple & walnut salad

### **FILLET OF SMOKED MACKEREL**

served with balsamic beetroot & horseradish cream (GFO)

### **CHESTNUT STUFFED MUSHROOMS**

served with tomato & red pepper pesto (V)

### **CHEF'S WINTER CURRIED PARSNIP SOUP**

served with fresh bread (V)

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### **TRADITIONAL LOCAL ROAST TURKEY**

with stuffing, pigs in blankets, goose fat roast potatoes & pan gravy (GFO)

### **10oz RUMP STEAK £3 SUPPLEMENT**

served with chips, tomato, mushroom & an onion ring (GFO)

### **HOMEMADE TURKEY, SAUSAGE & CRANBERRY PIE**

served with roast potatoes & pan gravy (V)

### **ROASTED FILLET OF SEA BASS**

with parmentier potatoes in a creamy crayfish & dill sauce (GF)

### **BETROOT & SWEET POTATO WELLINGTON (VE)**

\* All our mains are served with fresh seasonal vegetables \*

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### **TRADITIONAL CHRISTMAS PUDDING**

with a brandy sauce & black cherries

### **WARM HOMEMADE CHOCOLATE BROWNIE**

served with raspberry coulis & vanilla ice cream

### **APPLE & CINNAMON CRUMBLE (VE)**

served with ice cream

### **CHEESE BOARD £3 SUPPLEMENT**

served with a selection of biscuits & homemade chutneys (GFO)

(V) = VEGETARIAN (GF) = GLUTEN FREE (VE) = VEGAN (GFO) = GLUTEN FREE OPTION