

THE POUND INN

Christmas Menu

AVAILABLE FROM DECEMBER 1ST TO DECEMBER 23RD

EXCLUDING SUNDAYS

01694 751477

thepoundleebotwood@gmail.com

Pre-Bookings Only

2 Courses £23.95 3 Courses £28.95

*** £10_{pp} DEPOSIT REQUIRED ON BOOKING YOUR TABLE ***

ROASTED PORTABELLO MUSHROOM

with chestnut & blue cheese stuffing with a romesco sauce (V)

PORK BELLY (GFO)

served with winter spiced chutney & an apple & walnut salad

SMOKED SALMON

caper popcorn, pickled cucumber & a lime creme fraiche (GFO)

CHICKEN LIVER PATE

with homemade tomato chutney, dukka spice & toasted bread (V)(GFO)

CHEF'S ROASTED CARROT & CUMIN SOUP

served with fresh bread (V)

TRADITIONAL LOCAL ROAST TURKEY

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

7oz FLAT IRON STEAK

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

BEEF BURGER

topped with cheddar cheese, smokey bacon, bbq sauce & lettuce along side homemade coleslaw & chips

TRADITIONAL COD AND CHIPS

with mushy peas or garden peas & homemade tartar sauce

HOMEMADE TURKEY, SAUSAGE & CRANBERRY PIE

served with roast potatoes & pan gravy (V)

FILLET OF SALMON

with olive oil crushed new potatoes & a roasted ratatouille

BEETROOT & SWEET POTATO WELLINGTON (VE)

* All our mains are served with fresh seasonal vegetables *

TRADITIONAL CHRISTMAS PUDDING

with a brandy sauce & black cherries

HOMEMADE CHOCOLATE FONDANT

chocolate sauce & vanilla ice cream

RHUBARB & GINGER CRUMBLE (VE)

served with custard

WINTER EATON MESS

roasted caramelised apples & cinnamon cream

CHEESE BOARD

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

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