



# THE POUND

Christmas Menu

01694 751477

**1st December - 24th December**

thepoundleebotwood@gmail.com

**\* Pre-Bookings Only \* 7 Days Before Booking Date \***

2 Courses £26 3 Courses £32

**£10pp DEPOSIT REQUIRED ON BOOKING YOUR TABLE**

## **BAKED MINI CAMEMBERT**

with chestnuts & walnuts served with warm Focaccia bread (GFO)

## **SMOKED SALMON & PRAWN MOUSSE**

served with melba toast (GFO)

## **POTTED CHICKEN WITH TARRAGON, GARLIC & LEMON**

braised in Ludlow gold ale (GFO)

## **CARAMELISED APPLE & BLACK PUDDING**

with wholegrain mustard & bacon sauce

## **CREAMY OF CELERIAC SOUP**

served with crispy smoked bacon lardons, truffle oil & fresh bread (V)(GFO)(VEO)

\*\*\*\*\*

## **TRADITIONAL LOCAL ROAST TURKEY**

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

## **8oz FLAT IRON STEAK**

with chips, tomato, mushrooms & garden peas (GFO)

## **BUTTERNUT SQUASH & GOATS CHEESE RISOTTO (V)(GFO)**

## **VEG & LENTIL SHORTCRUST PIE**

with roasted potatoes, vegetables & gravy (V)

## **TRADITIONL COD & CHIPS**

with mushy or garden peas & homemade tartar sauce

## **GRILLED CHICKEN & CHORIZO BURGER**

served with a chipotle sauce, coleslaw & chips (GFO)

## **PAN FRIED SEABASS**

with a Julian of vegetables & an orange butter (GFO)

\*\*\*\*\*

## **TRADITIONAL CHRISTMAS PUDDING**

with a brandy sauce or custard (VEO)

## **HOMEMADE CHOCOLATE FONDANT**

served with chocolate sauce & ice cream (V)

## **WINTER EATON MESS**

served with roasted caramelised apples & cinnamon cream

## **HOMEMADE APPLE & RHUBARB CRUMBLE**

with custard (V)(VEO)

## **CHEESE BOARD**

served with a selection of biscuits & homemade chutneys