Festive Fair

At The Star Inn

2 Courses - £24.99
3 Courses - £29.99

Starter

Duck & orange paté
Served with rustic bread and red onion chutney

Mango & chilli prawns
Tempura battered prawns infused with mango and chilli
Served with a salad garnish and a sweet chilli dip

Brie wedges
Brie wedges freshly coated in breadcrumbs served with cranberry sauce and a salad garnish

Christmas vegetable soup
Homemade soup served with rustic bread

Mains

Festive roast turkey with all the trimmings (GFO)
Turkey, pigs in blankets, stuffing & cranberry balls, parsnips, seasonal vegetables, roast potatoes, mash and gravy

Slow cooked beef (GFO)
Locally sourced beef
Served with roast potatoes, mash, seasonal vegetables, Yorkshire pudding, parsnips and gravy

Leeky salmon parcel (GF)
Salmon slow poached with leeks, tenderstem broccoli, tarragon and crème fresh.
Fresh in parchment parcel served with new potatoes and roasted carrots

Festive vegetable wellington
Mushroom, Brie and cranberry wellington served with potatoes, seasonal vegetables and vegetable gravy,

Dessert

Christmas pudding (GFO)
Served with brandy sauce or custard

Homemade raspberry & white chocolate cheesecake
Served with cream or ice cream

Apple and blackberry crumble (GF)
Served with custard

Black Forest roulade
Served with ice cream

Tarte au citron
Lemon tart decorated with lemon zest and lemon sauce
Served with ice cream

Finish off with a Mince pie & coffee