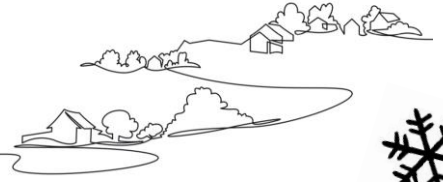




THE TOLLGATE INN



CHRISTMAS MENU 2023



2 courses £31.95 3 courses £36.95
3 courses with a glass of Prosecco on arrival £41.95

Starters

Honey roasted parsnip and cider soup (v, vgo)

sage oil, sourdough croutons

Torched cured mackerel fillet

pickled beetroot, feta snow, horseradish creme fraiche

Wild mushroom arancini (v)

vegetable ragù, parmesan shavings

Pulled beef bon bons

plum chutney, celeriac puree

Main courses

Turkey ballotine

sage and pancetta stuffing, roast potatoes, braised red cabbage, bacon sprouts, honey roasted carrots and parsnips

Herb crusted slow braised shin of beef

dauphinois potatoes, honey roasted carrots, red wine sauce

Cashew, blue cheese and roast vegetable Wellington (v, vgo)

roast potatoes, braised red cabbage, bacon sprouts, honey roasted carrots and parsnips

Grilled sea bass

mussel, saffron and tomato stew, crushed potato, garlic and spinach cake, samphire

Desserts

Sticky toffee pudding

vanilla ice cream, honeycomb

Traditional Christmas pudding

brandy butter

Dark chocolate and sea salt fondant

crème anglaise

Please let us know if you have any dietary requirements

*Gluten free/**Gluten free option available (v) Vegetarian (vgo) vegan option available

A discretionary 10% service charge added to tables of 6 or over

If you have enjoyed your visit and fancy £10 off your next visit why not become a Loyalty Member, please ask for details.

