

The Tollgate Inn Christmas 2020

2 COURSES £23.95 3 COURSES £28.95

STARTERS

Chicken, Leek & Ham Hock Terrine, Wholegrain Mayonnaise, Croute**

Goats Cheese Tart, Pickled Ruby Beetroot, Rocket Pesto

Pan Fried Whole Tiger Prawns, Garlic, Red Chilli, Parsley Butter, Tomato Bread**

Roasted Celeriac & Truffle Soup, Stilton Crisp, Tomato Bread*
(Vegan Option Available)

MAINS

Traditional Christmas Turkey, Chestnut & Apricot Stuffing, Pigs in Blankets,
Roast Potatoes **

Braised Shin & Brisket of Beef, Celeriac Dauphinoise, Parsnip Puree*

Slow Roasted Belly of Pork, Champ Mashed Potatoes, Apple & Sage Puree*

Roasted Squash & Truffle Wild Mushroom Wellington, Roasted Potatoes
(Vegan Option Available)

**All Served With Sprouts & Chestnuts, Mulled Spiced Red Cabbage, Honey
Roasted Carrots & Parsnips**

Pan Fried Fillet of Sea Bass, Samphire, Sauteed New Potatoes,
Lobster Hollandaise*

DESSERTS

Traditional Christmas Pudding, Brandy Custard & Festive Poached Berries

Caramelised Apple Tart, Salted Caramel Ice Cream, Toffee Sauce

Dark Chocolate Orange Cheesecake, Candied Orange, Honeycomb Ice Cream**

Selection of Cheese & Biscuits, Homemade Chutney

Vegan Dessert Available Upon Request

Please inform us of any dietary requirements
(*GF **GF Optional)

BOOKINGS

A £5 per person deposit will be required at time of booking and a pre-order to
be received no later than two weeks before the booking.