



THE TOLLGATE INN

CHRISTMAS MENU 2024
2 COURSES 31.95 • 3 COURSES 36.95

Starters

White onion and cider soup, *crispy onions, homemade brioche*

Venison carpaccio, *parsnip crisps, celeriac purée, pickled blackberries*

Whipped goats cheese, *butternut purée, toasted hazelnuts, roasted Jerusalem artichoke, toasted sourdough*

Smoked Haddock fish cake, *red lentil Dahl, curried cauliflower, pickled shallot*

Mains

Turkey ballotine with *apricot & rosemary stuffing, roast potatoes, pigs in blankets, pancetta sprouts & turkey gravy*

Braised beef feather blade, *dauphinois potato, carrots & parsnips, pancetta sprouts, braised red cabbage, bordelaise sauce*

Pan fried hake fillet, *mussel, crab and saffron bisque, saffron potatoes, sea vegetables*

Wild mushroom, lentil and walnut Pithiver, *blue cheese and mushroom sauce, roast potatoes*

Desserts

Peppermint chocolate marquise, *carmelised white chocolate mousse, chocolate soil*

Salted caramel pannacotta, *gingerbread, toffee sauce, cinnamon marshmallow*

Sticky toffee pudding, *vanillia ice cream, honeycomb*

Christmas pudding, *brandy custard*

Cheese board (2.00 supplement)

Gluten free and vegan options available on request
Please let us know if you have any dietary requirements

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 then why not become a Loyalty Member,
please ask for details