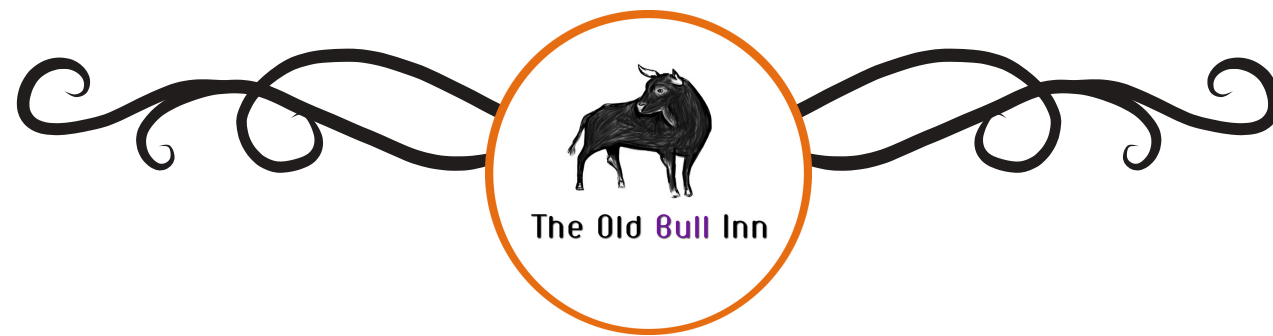


Christmas Menu



£29.95 3 COURSES/ £24.95 2 COURSES

Starters

Smoked barbery duck breast on mixed leaves topped with garlic and parmesan croutons with a plum sauce.

Pastry tartlet filled with chestnut mushrooms, goat's cheese and caramelised red onions. (V)

Crab cakes made with Cornish crab meat and cod served with homemade tartare sauce.

Mains

Free range turkey breast with sage and onion stuffing served with roast potatoes and all the trimmings.

Slow braised lamb shank on a bed of creamed mash potato served with honey roasted vegetables and a rich minted lamb gravy.

Honey glazed salmon fillet on garlic crushed new potatoes, sautéed green beans and a lemon and herb butter sauce.

Stilton, spinach and roasted pine nut risotto with fresh rocket and garlic crostini. (V)

Desserts

Christmas pudding with mixed berry compote and creme anglaise.

Lemon tart served with crushed meringue and lemon curd.

White chocolate and strawberry cheesecake with fresh strawberries and double cream.

Gluten free double chocolate brownie with chocolate sauce and vanilla ice cream.(GF)

Complimentary

Mince pies, coffees and mints.

For all booking information please do not hesitate to contact us.

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