



Tiger Inn 2018 Christmas Menu



Starters

- **Creamed Broccoli and Stilton Soup** Topped with croutons and warm bread **V**
- **Smoked Salmon Gravlax Roulade** Filled with horseradish cream cheese, on a bed of rocket, served with a beetroot dressing
- **Duck Liver Pâté** Served with red onion chutney, a toasted ciabatta and a salad garnish
- **Warm Goat's Cheese Tart** Topped with caramelised red onion, on a bed of salad, served with a balsamic glaze **V**

Main Courses

- **Traditional Roast Turkey or Nut Roast** **V** Served with roast potatoes, parsnips, pig in blanket, stuffing, Yorkshire pudding and gravy, with a side of seasonal vegetables
- **Pan Seared Fillet of Seabass** Served with a crushed new potato cake, spinach and a king prawn bisque
- **Pan Seared Breast of Pheasant Confit** Served with dauphinoise potato, garlic buttered kale and a red wine reduction sauce
- **Arancini Polenta Ball** Filled with wild mushroom pesto and vegan mozzarella, with a tomato and basil sauce and crispy shallots **V**

Desserts

- **Traditional Christmas Pudding** Served with brandy custard
- **White Chocolate Panna Cotta Tart** Served with a mixed berry compote
- **Lemon Crème Brûlée** Served with home-made shortbread
- **Cheese & Biscuits** (£3 supplement)

Coffee & mince pies included

All pre booked tables (with this menu) will have Christmas crackers on the table



Two courses £26.95
Three courses £31.95