

FESTIVE MENU

THE TOLLGATE INN

2 Courses £24.95 3 Courses £29.95

Starters

Pulled Pork & Stilton Croquette *Apple & Black Pudding Salad, Dijon Mayo*

Goats Cheese Mousse *Roasted Butternut Squash, Sage Crisp, Ciabatta Crostini***

Gin & Beetroot Cured Trout *Pickled Cucumber, Beetroot Puree, Dill Croutons***

Roasted Plum Tomato Soup *Basil Pesto, Parmesan Crisp, Tomato & Onion Bread** VGO*

Mains

Traditional Christmas Turkey *Chestnut & Apricot Stuffing, Pig in Blanket, Roast Potatoes***

Red Wine & Rosemary Braised Shoulder of Lamb *Garlic & Rosemary Mash, Redcurrant Jus**

Honey Glazed Confit Duck *Pancetta, Pearl Onion, Fondant Potato, Carrot Puree, Port Jus**

Wild Mushroom, Spinach & Truffle Wellington *Thyme Roasted Potatoes, Stilton Sauce VGO*

All served with

Sprout & Chestnut Fricassee, Mulled Spiced Red Cabbage, Honey Roasted Carrots & Parsnips

Smoked Haddock & Crayfish Cake *Buttered Spinach, Tenderstem, Crispy kale, Curried Hollandaise***

Desserts

Traditional Christmas Pudding *Brandy Custard, Festive Poached Berries VGO*

Dark Chocolate Mousse *Black Cherry Compote, Chocolate Soil, Honeycomb Ice Cream**

Lemon, Lime & Ginger Tart *Crushed Meringue, Raspberry Coulis, Raspberry Sorbet*

Ice Cream* *Salted Caramel, Vanilla, Honeycomb*

Cheese & Biscuits *Homemade Chutney*



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*Gluten Free **Gluten Free Option Available VGO Vegan Option Available

Please inform us of any dietary requirement

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 your booking. In the event of any changes in government guidelines your deposit will remain safe and be refunded in full, however if the table is cancelled by the party within 24 hours of your booking time, deposits are non-refundable Unfortunately due to supplier availability some options maybe subject to change