



*The Village Inn at Liddington*



**Order Form**

Name : .....

Contact N° : .....

N° of Guests : .....

*A non refundable deposit of £10.00 per person is required to reserve your table*

*Monday 25<sup>th</sup> December 2017*



Name				
Soup				
Salmon Roulade				
Melon Cocktail				
Tomato Salad				
Sorbet				
Trout Fillet				
Turkey				
Beef				
Lamb Shank				
Salmon				
Wellington				
Xmas Pudding				
Trio of Dessert				
Roulade				
Coconut Sponge				
Trio of Ice-Cream				
Cheeseboard				

*Start at midday with a refreshing glass of Prosecco on arrival and then relax whilst we take care of everything, even the washing up!*

**Menu & Order Form**

*Inclusive Price £65.00 per person*

*Children under 12 years £35.00*

Glass of Champagne or Orange Juice on arrival

## Starters

Carrot & Coriander Soup (V) (GF if requested)

*Served with a crusty roll & butter*

🍽️

Smoked Salmon Roulade GF DF

*stuffed with Crab meat & served with a citrus mayonnaise*

🍽️

Honeydew Melon, Mango & Papaya Cocktail

*Served in a Malibu syrup (V) GF DF (VG if requested)*

🍽️

Beef Tomato & Mozzarella Salad

*served with Pine Nuts & drizzled with Pesto*

(V) GF DF (VG if requested)

## Intermediate Course

Green Apple Sorbet (V) GF DF VG

*A palette cleansing bowl of Sorbet*

🍽️

Smoked Trout Fillet GF

*Served on a bed of mixed leaves with Horseradish sauce*

## Main Courses

Roasted Turkey Crown DF (GF if requested)

*Served with Sausage & Chestnut Stuffing, Bacon wrapped Chipolata, Honey Roasted Parsnip, Roast & New Potatoes, Fresh Seasonal Vegetables & Red Currant Gravy*

🍽️

Roast Silverside of Beef (GF&DF if requested)

*Served with Yorkshire Pudding, Honey Roasted Parsnip, Roast & New Potatoes, Fresh Seasonal Vegetables & a Rich Red Wine Gravy*

🍽️

Slow Roasted Lamb Shank

*Served on a bed of Colcannon mashed potatoes with Fresh Seasonal Vegetables & a Mint & Rosemary Gravy*

(GF & DF if requested)

🍽️

Poached Salmon Supreme GF DF

*Served with an orange & cranberry sauce, Honey Roasted Parsnip, Roast & New Potatoes & Fresh Seasonal Vegetables*

🍽️

Mushroom, Cranberry, Brie & Hazelnut Wellington

*Served with Honey Roasted Parsnip, Roast & New Potatoes, Fresh Seasonal Vegetables & a rich Red Wine Gravy (V)*

🍽️

## Desserts

Traditional Christmas Pudding

*Served with a rich Brandy sauce*

(GF if requested)

🍽️

A Trio of Desserts (V)

*Chocolate covered profiterole filled with Chantilly cream, raspberry mousse with tuille biscuit & a brandy snap basket filled with toffee fudge ice-cream*

🍽️

Raspberry & White Chocolate Roulade (V)GF

*Served with Raspberry Ripple ice-cream*

🍽️

Coconut & Strawberry Jam Sponge (V)

*Served with custard*

🍽️

Trio of Ice-Cream (V) GF

*White Chocolate & Honeycomb, Vanilla & Rum & Raisin*

🍽️

Cheeseboard (V) (GF if requested)

*A selection of Local and Continental Cheeses, served with an assortment of savoury biscuits*

🍽️

Followed by freshly brewed Coffee with Petit Fours and a warm Mince Pie

🍽️

V = Vegetarian / GF = Gluten Free

DF = Dairy Free / VG = Vegan

If you have an allergy or intolerance, please let your server know before ordering food or drink

Merry  
Christmas