



DIARY DATES

CHRISTMAS EVE

Sunday 24th December
12.00noon—3.00pm & 6.00pm to 10.30pm
Food served 12noon - 2-00pm & 6.00pm - 8.00pm

CHRISTMAS DAY

Monday 25th December
A Happy Christmas to all
12.00noon - 3.00pm
Evening Closed

BOXING DAY

Tuesday 26th December
12.00noon - 3.00pm
Food served 12 noon - 2.00pm
Evening Closed

WEDNESDAY 27th - SATURDAY 30th

Normal Hours

NEW YEAR'S EVE

Sunday 31st December
12noon - 3.00pm & 6.00pm onwards
Food served 12.00 noon - 2.30pm & 6.00pm - 9.00pm

LIVE MUSIC

Come & join us for an evening of entertainment
with live music by
'James Hollingsworth'
Acoustic Blues, Folk & Rock

NEW YEAR'S DAY

Monday 1st January 2018
A Happy New Year to all
12.00 noon - 3.00pm
Food served 12 noon - 2.00pm
Evening Closed

TUESDAY 2nd JANUARY

Normal hours



Menu available for groups up to 40

From Friday 1st December to Saturday 23rd December

Pre-Bookings Only



Opening Hours

Monday to Saturday 12.00noon to 3.00pm & 6.00pm to 11.00pm

Sunday 12.00 noon to 10.30pm

Food served

Monday to Saturday 12.00noon to 2.00pm & 6.00pm to 9.00pm

Sunday 12.00noon to 4.00pm & 6.00pm to 8.00pm



The Village Inn

Bell Lane, Liddington

Nr Swindon, Wiltshire, SN4 OHE

Tel: 01793 790314

Email: thevillageinnliddington@gmail.com

Website: www.thevillageinn-liddington.co.uk



The Village Inn

CHRISTMAS PARTY MENU 2017





STARTERS

Cream of Tomato Soup (V) (GF if requested)
served with a freshly baked roll & butter

Duck Liver Parfait with Cointreau Orange Glaze
served with red onion chutney,
toasted bread & butter (GF if requested)

Fanned Honeydew Melon (V) GF DF (VG if requested)
served with citrus fruits marinated in Grand Marnier

MAIN COURSES

Traditional Roasted Turkey Crown (GF if requested)
served with sage, apricot & sausage meat stuffing,
bacon wrapped sausage & a red currant gravy

Roast Silverside of Beef & Yorkshire Pudding
served with a rich wine gravy (GF if requested)

Mushroom, Cranberry, Brie & Hazelnut Wellington
woodland mushrooms, spinach & sautéed onions
enhanced with fresh brie, wrapped in a golden
puff pastry (V)

All served with Honey Roasted Parsnip, Roast &
New Potatoes & Fresh Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding (V) & GF if requested
served with Brandy Sauce

Sherry Trifle (GF if requested)

Apple & Blackberry Crumble (V)
served with Custard

Rum & Black Cherry Roulade
served with fresh double cream

A selection of Local and Continental Cheeses
served with savoury biscuits & red onion chutney
(V) (GF if requested) (£2.00 supplement per person)

Followed by Mince Pie, Coffee & Mint Chocolate

1 course £14.95 per person - Child under 12 £10.95

2 courses £18.95 per person - Child under 12 £13.95

3 courses £22.95 per person - Child under 12 £16.95

(V) = Vegetarian GF = Gluten Free VG = Vegan DF = Dairy Free
Please inform your server if you require Gluten Free

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



ORDER FORM



Name:

Date of Party:

Contact N°:

Preferred Time:

N° of Guests:

Special Requirements:

NAME	Soup	Duck Parfait	Melon	Roast Turkey	Silverside of Beef	Wellington	Xmas Pudding	Sherry Trifle	Crumble	Roulade	Cheese & Biscuits