

The Woodborough Inn Christmas Day 2018

Canapes and Bucks fizz



Cream of Portobello Mushroom & Nutmeg Soup

Festive Trio of Bruschetta

smoked turkey and cranberry, confit duck & fig jam, goats cheese with pomegranate

Deep Fried Potato Gnocchi

with spinach & ricotta sauce on rocket and toasted pine nuts

Smoked Salmon & Dill

with candy striped beetroot and micro leaf salad



Roast Local Turkey

with Cumberland pigs in blankets, roast potatoes and fruit stuffing

Butternut Squash, Tarragon and Mushroom Wellington

in spelt pastry with Draycott blue cheese sauce

Minted Cannon of Lamb

with boulangere potato and creamed Savoy cabbage

Cider Cured Chalk Stream Trout

on bubble & squeak potato rosti with crab sauce

*All served with braised red cabbage, maple roasted parsnips,
Brussels sprouts and sticky honey & thyme carrots*



Christmas Pudding

with brandy sauce

Cheese & Biscuits

Warm Winter Spiced Orange Sponge

with Cointreau sauce and vanilla ice cream

Amaretto Cheesecake

on dark chocolate biscuit base with Morello cherry compote

Coconut Pannacotta

with passion fruit coulis



Coffee & Chocolates

£69 per person, £35 for ages 5-16