

CHRISTMAS FAYRE

At the Shakespeare Inn

the Starters

Cauliflower & Chestnut Soup (V)

with black pepper & parmesan.

Chicken & Brandy Pate

topped with cranberry & apple jelly, served with apple cider chutney & croutes.

Peppered Mackerel, Beetroot & Apple Salad

with spring onion, lemon, fresh chilli & horseradish dressing.

Goats Cheese, Balsamic Onion & Cherry Tomato Tartine (V)

with rocket & green pesto.



the Mains

Traditional Roast Turkey

with chestnut & cranberry stuffing.

Roast Topside Of Beef

with mushroom & stilton stuffing.

Nut Roast (V)

Traditional nut roast wrapped in leeks with a red wine & cranberry jus.

Served with roast & new potatoes, pigs in blankets, Yorkshire pudding, roasted root vegetables, savoy cabbage, pancetta sautéed sprouts and lashings of gravy.

Blackened Cod Loin

with sweet potato, zucchini, asparagus, aubergine & garlic finished with peas shoots & a lemon caper dressing.

the Desserts

White Chocolate & Baileys Cheesecake

with fresh strawberries & Madagascan vanilla ice cream.

Irish Cream Tiramisu

with chopped nuts & crushed amoretti.

Christmas Pudding

with brandy sauce.

Cranberry Bakewell Tart

with cranberry compote and custard.



DEPOSITS & PRE ORDERS
We will require £10 per person deposit upon booking. Deposits are non-refundable. Pre-orders are required for every booking 2 weeks prior to your reservation with us.

(GF) – These dishes can be made GLUTEN FREE if told at the time of ordering.

*Two Courses £19.95

