



CHRISTMAS MENU 2019

2 courses

£21.95

3 courses

£25.95

SERVING THURSDAY 28TH NOVEMBER – SATURDAY 21ST DECEMBER

STARTERS

Butternut Squash & Amaretto Soup,
Toasted Almonds, Herb Oil (V)

Chicken Liver Parfait, Hazelnuts,
Madeira Onion Jam, Bread Crisps

Rock Inn Prawn Cocktail,
Dressed Leaves, Crusty Bread

Black Pudding & Sage Scotch Egg,
Assorted Pickles, Parliament Sauce

Beetroot, Chicory & Walnut Salad,
Black Olive Crumb (V)

Halloumi Fries, Harissa Mayonnaise,
Fennel Salad

MAINS

Roast Crown Of Turkey,
Glazed Pigs In Blankets,
Cranberry Sauce

Roast Westcountry Beef.
Yorkshire Pudding

Rock Inn Nut Roast (V)

*All Roasts Served With
Traditional Accompaniments*

Slow Braised Pork Belly,
Breaded Bubble & Squeak Cake,
Savoy Cabbage & Pancetta,
Cider & Grain Mustard Jus

Beetroot & Ricotta Tortellini,
White Wine & Butter Sauce, Rocket,
Hazelnut & Goats Cheese Salad

Seabass Fillet 'En Papiotte',
Herbed New Potatoes, Sea Vegetables,
Clams & Lemon Beurre Blanc



DESSERTS

Christmas Pudding, Crème Anglaise

**Bailey's & White Chocolate
Crème Brulee**

Sticky Toffee Pudding, Toffee Sauce,
Honeycomb Ice Cream (V)

Warm Chocolate Brownie, Chocolate
Sauce, Vanilla Ice Cream

Tart Citron, Clotted Cream, Winter Berries

Chocolate Truffles

Regional Cheeses, Quince Jelly
(£2 Supplement)

(V) = Vegan Option Available On Request