FROM 28TH NOVEMBER - - UNTIL 24TH DECEMBER

Christmas Fayre

12 TILL 8 PM

MONDAY TO FRIDAY

2 COURSES £27 - 3-COURSES £34

SATURDAY

3 COURSES £35

TO START

Golden Parsnip Soup and fresh Bloomer (V+VE+O)

Sauteed Garlic Mushrooms on Toast with creamy Chardonnay sauce, Rocket and Balsamic Glaze (V+VE+O)

Chicken Liver Pate, Fig Chutney, Winter Leaf toasted loaf (GF+O)

King Prawn Cocktail, Marie rose Dressing, Fresh Bloomer

Crispy Panko Coated Brie Bites, Mixed Salad, Cranberry Jam (V)

TO FOLLOW

Roast Turkey Crown, goose fat roast potatoes, mash potato, Sage & onion stuffing, pigs in blankets, Yorkshire pudding & winter vegetables (GF-O)

Braised Short Blade Of Beef, Horseradish Mash Potatoes, Winter Vegetables, Pancetta and Baby Onion Red Wine Jus (GF-0)

Salmon Fillet, Sauteed New Jersey Potatoes, Leek and Lemon Cream Steamed Panache of Vegetables

Butternut,Lentil & Almond Wellington, New Potatoes and Seasonal Greens and Gravy (VE)

Matured Prime British Rump Steak, Chunky Chips, Sauteed Mushrooms, Creamy Peppercorn Sauce Roasted Tomato (GF-0)

TO FINISH

Christmas Pudding Brandy sauce

Warm Belgian Chocolate Fudge Cake, Vanilla Ice Cream

Apple and Blackberry crumble with Traditional English Custard

Home Baked Sticky Toffee Pudding With Clotted Cream Ice Cream

THE Drill Inn