

# TRAVELLERS INN

# CHRISTMAS FAYRE

Served Friday 27th November through to Christmas Eve  
£29.95 per person | Call 01226 361 406 to book



## Starters

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### TRUFFLE & WILD MUSHROOM SOUP

With Parmesan toasts.

### CHICKEN LIVER PARFAIT

With cranberry, orange and ginger chutney and toasted ciabatta.

### PAN-FRIED SCALLOPS

On a bed of sautéed vegetables, glazed with a honey and lemon vinaigrette dressing.

### SMOKED DUCK

With seared fig, apple and pear on a bed of rocket, dressed with white balsamic vinegar.

### CRANBERRY, PORT & THYME CAMEMBERT

With toasted onion bread.

## Mains

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### ROAST TURKEY CROWN

Served on creamed potatoes with roast potatoes, chipolata sausages, chestnut stuffing and home-made Yorkshire pudding with seasonal vegetables.

### ROAST TOPSIDE OF BEEF

Served with horseradish creamed potatoes, roast potatoes, home-made Yorkshire pudding and seasonal veg.

### SEABASS FILLETS WITH KING PRAWNS

Served with roasted sweet potato, sautéed mixed vegetables and a garlic and lemon butter sauce.

### PHEASANT BREAST

Pan-fried and served over turnip and potato mash, with roasted root vegetables and a rich redcurrant gravy.

### RUMP OF LAMB

Oven-roasted in garlic and rosemary with fondant potato, broad beans and peas with fresh mint jus.

### SHIITAKE & CHESTNUT RISOTTO

With a cream, white wine, Parmesan and garlic sauce, served with a garlic ciabatta.

## Desserts

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### TRADITIONAL CHRISTMAS PUDDING

With brandy custard.

### PRALINE & CHOCOLATE TART

With almond brittle and red berry coulis.

### STICKY FIG & GINGER PUDDING

With caramel sauce & candied fresh figs.

### WINTER BERRY PANNA COTTA

With home-made shortbread.

### PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE

With a fresh orange sorbet

All followed by mince pies with tea and coffee to finish...

£29.95 per head, including a £10.00 deposit payable per person with the full balance to be paid by Monday 23rd November, along with your pre-order.  
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