

STARTERS

Duck & Pistachio Terrine
King Prawn & Crevette Bloody Mary cocktail
Spiced sweet potato & parsnip soup
Chicken & Asparagus Ballotine
Melon balls
Palate cleanser Champagne sorbet

MAINS

Traditional Roast Turkey
Lobster & Prawn Ravioli
Home made Beef Daube
Chestnut, Wild mushroom & Lentil Wellington
Chicken Supreme with a Masala sauce

DESSERTS

Christmas Pudding
Tipsy clumsy chef
Boozy trifle
Chocolate Brownie, Rum & Raisin Ice Cream
Lemon & orange pavlova



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MERRY CHRISTMAS & HAPPY NEW YEAR

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FRIENDS



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THE GARDENERS COUNTRY INN

CHRISTMAS MENU

25 DECEMBER | FROM 12.00PM - 3.30PM

£69.95 PER PERSON
CHILDREN UNDER 12 £34.95
UNDER 5'S £14.95

£20 per person non refundable
deposit full balance by 6th December

Sittings

Conservatory & Bar
12pm

Ridings Suite 1.30pm
Conservatory & Bar
3pm

ALL TABLES 8 OR OVER WILL BE IN THE RIDINGS SUITE AT 1.30PM

STARTERS

DUCK & PISTACHIO TERRINE

served with a cherry & red wine compote & sour
dough bread (GF)

KING PRAWN & CREVETTE BLOODY MARY COCKTAIL

served with toasted rye bread & salted butter(GF)

SPICED SWEET POTATO & PARSNIP SOUP

topped with toasted pumpkin seeds & a warm
tin loaf (VG) (V) (GF)

CHICKEN & ASPARAGUS BALLOTINE

served with chive creme fraiche
& parmesan straws

MELON BALLS SERVED IN A GALA MELON

with a homemade limoncello sorbet (GF)

PALATE CLEANSER

Champagne Sorbet



CHRISTMAS mains

TRADITIONAL ROAST TURKEY CROWN

served with a cranberry & chestnut stuffing,
pigs in blankets, Yorkshire pud, honey parsnips,
sprouts & bacon, red cabbage braised in mulled
wine, citrus carrots, duck fat roasties &
lashings of thick gravy

HOMEMADE LOBSTER & PRAWN RAVIOLI

served with a saffron dill cream with touch of
champagne, served with Parmesan crisps

HOMEMADE BEEF DAUBE

4 hour slow cooked beef medallions in a rich baby
onion, wild mushroom sauce served with Yorkshire
pud, duck fat roasties, citrus carrots, braised red
cabbage and honey parsnips (VG) (V) (GF)

HOME MADE CHESTNUT, WILDMUSHROOM & LENTIL WELLINGTON

with a port & mulled wine sauce served with
roast potatoes, citrus carrots, braised red
cabbage & Christmas sprouts (GF)

CHICKEN SUPREME WITH A MASALA SAUCE

served with dauphinoise potatoes, braised red
cabbage, citrus carrots, sprouts & bacon &
honey parsnips (GF)

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DESSERTS

TRADITIONAL CHRISTMAS PUDDING

served with brandy cream

TIPSY CLUMSY CHEF

bit of a surprise with mince pie, xmas pud, choc
brownie, rum & raisin ice cream, cream, fudge &
meringue, served with a shot of baileys

HOMEMADE BOOZY TRIFLE

as granny made with a good glug of sherry

HOMEMADE CHOCOLATE, RUM & RAISIN BROWNIE

served with vanilla pod ice cream (GF)

HOMEMADE LEMON & ORANGE PAVLOVA

served with raspberry sorbet (GF)

CUSTOMER DETAILS

Name....
Address....
Contact No....
Covers....
Booking Time....
Deposit Paid....
Deposit Date....