

CHRISTMAS AT THE RAILWAY INN

2 courses £30 - 3 courses £35

GLASS OF BUCKS FIZZ ON ARRIVAL



STARTERS

Wild Mushroom and Blue Cheese Soup

With a dollop of mascarpone, warm sour dough and whipped salted butter (v)(ngcio)

Homemade Ham Hock Terrine

With homemade piccalilli, warm sour dough, whipped salted butter (ngcio)

Sticky Peanut Chicken Skewers

With satay sauce, roasted peanuts and grilled lime (ngci)

Railway Cured Smoked Salmon

Beetroot and brandy cured salmon, dill and mustard crème fresh, fennel salad and warm sour dough (ngcio)



MAINS

Roast Turkey Breast

With chestnut and sage stuffing, pigs in blankets and a rich red current gravy

Slow Cooked Brisket

with roasted mushrooms, onions and bacon in a rich red wine sauce, creamy spring onion mash and Yorkshire pudding £4 supplement

Poached Smoked Haddock and Tiger Prawns

With wilted greens, creamy chive sauce and Parmesan crisp (ngci)

Roasted Vegetable and Nut Stack

Roasted squash, sweet potato and pepper layered with nuts, wild mushrooms and a roasted pepper, spinach and pesto sauce (vgn) (ngci)

Festive En Croute

Chestnut, sweet potato, cranberry, and blue cheese, wrapped in puff pastry, with port gravy and Yorkshire pudding (v)

All roasts are served with home roasted potatoes, thyme carrots, braised red cabbage, chestnut sprouts and buttered greens



Trio of Christmas Fruit Sorbets

Raspberry & pomegranate, clementine and melons sorbets (vgn)

Good Times Boozy Christmas Pudding

With a brandy cream sauce (v)

Salted Caramel Chocolate Delice

With Baileys gelato (v)

Spiced Orange Brulee Cheesecake

With mulled berry compote (v)

ADDITIONAL COURSES

Cheese and Biscuits £8

Smoked applewood cheddar, brie and stilton with pickles, chutney and crackers (v)

Petit Fours and coffee £5 (v)

Discretionary 12.5% service charge will be added to your bill







