

THE RAILWAY INN CHRISTMAS MENU

2 course £26.95 3 course £31.95

Starters

Bloody Mary Prawn Cocktail (ngcio)

Garlic Crevettes & Prawns, Baby Tomatoes, Avocado, Grilled Lime, Crostini Bread & Sea Salted Butter

Cream of Wild Mushroom & Chestnut Soup (v) (vgo) (ngcio)

Topped with a Grilled Confit Garlic, Basil Oil & Goat's Cheese Crostini

Duck Liver Pate (ngcio)

Redcurrant Jelly, Brandy & Shallot Chutney & Toasted Brioche

Christmas Waldorf Salad (v) (vgno) (ngcio)

Chicory, Pear & Walnut Salad, Grapes, Jumbo Herb Croutons & Blue Cheese Dressing

Mains

All served with Garlic and Herb Roast Potatoes, Maple Glazed Carrot & Parsnips, Mulled Wine Red Cabbage, Seasonal Greens & Brussels Sprouts

Classic Herb Roasted Turkey (ngcio)

Sliced Breast & Chestnut Stuffed Rolled Leg Wrapped in Bacon, Pig in Blanket, Rich Port & Cranberry Gravy

Salmon En Croute

Salmon, Spinach & Roasted Peppers, in a Flaky Puff Pastry Served with a Champagne & Chive Cream Sauce

Roasted Fillet of Beef (ngcio)

Roasted Shallots, Garlic Mushrooms, with a Horseradish & Parsnip Puree, Red Wine Reduction and Yorkshire Pudding £4 Supplement

Wild Mushroom, Chestnut, Spinach & Squash Filo Parcel (vg)

Rich Port & Cranberry Gravy, Root Vegetable Chips

Goats Cheese & Shallot Tatin (v)

Redcurrant Gravy & Parsnip Puree

Desserts

Good Times Homemade Christmas pudding (vgo) (ngcio)

Brandy Cream & Vanilla Gelato

Chocolate Orange Truffle Torte (v)

Served with Raspberry Coulis & Eggnog Gelato

Spiced Panettone Brandy Pudding (v)

Served with Courvoisier Gelato

A Trio of Homemade Hove Gelato (vgo) (ngci)

Mixed Berry Coulis, Mint Leaves & Brandy Snaps

Festive Cheese Plate (v) (ngcio)

Seasonal Cheeses, Chutney & Crackers £2 Supplement

V - Vegetarian VO - Vegetarian option VG - Vegan

VGO - Vegan option
NGCI - Non gluten containing ingredients
NGCIO - Non gluten containing ingredients Option

A discretionary 12.5% service charge will be added to your bill