

Christmas at The John O'Gaunt Inn
Christmas Menu



Starters

Gravlax

served with celeriac purée and fennel salad.

Chicken liver and raisin pâté

served with apple and red onion chutney and warm rustic baguette.

Christmas soup

Roasted parsnip, carrot, butternut squash and Stilton, served with warm rustic baguette.

Mushroom Arancini

served with Rocket salad and Provençal sauce (VE)

Mains

Turkey breast, stuffed with pork and cranberry stuffing and wrapped in streaky bacon. Served with Brussel sprouts, bacon lardons and chestnuts, roasted parsnips, honey glazed carrots, savoy cabbage, roast potatoes, pigs in blankets, Yorkshire pudding and Gravy.

Oven Baked Cod Loin with an oregano, parsley, thyme and basil herb crust, served with Sautéed new potatoes, samphire, green beans and a lemon caper butter sauce.

Pan fried Pork Belly, served with braised apple and raisin savoy cabbage, gratin potatoes and a rich red wine jus

Vegetable Wellington, butternut squash, portabella mushroom, spinach and roasted chestnut in a shortcrust pastry served with carrot pure, sautéed new potatoes, Brussel sprouts, roasted parsnips, honey glazed carrots and gravy (VE)

Desserts

Warm Christmas pudding

served with brandy sauce.

Chocolate fondant cake,

served with Madagascan vanilla ice cream.

Sherry trifle

Individual layered trifles with raspberry jam, custard, madeira loaf cake and whipped cream served with crushed amaretti biscuits and flaked almonds.

Maple Poached Pears

Poached in maple syrup, sugar, ginger, cardamom, cinnamon, clove, nutmeg and lemon juice and served with Vanilla Icecream (VE)

Petit fours

Mince Pies (VE)

Filter coffee or English Breakfast Tea

Three courses for £32 & Two Courses for £28

Served from Saturday 25th November until Friday 29th December 2023. Available only if pre booked a £10 deposit will be taken per head on booking and larger groups will be asked for a pre order. Call 01488 683535 to book today.

