

Pre-order form

Name of party:

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Contact number:

.....

Date and time of booking:

.....

No. in party:

.....

Menu choices:

Soup

Christmas Pate

Thai Fishcake

Skewered Melon & Prosciutto

Roast Turkey

Braised Beef

Sea Bass

Potato & Stout Tart

Black Forrest Meringue Roulade

Bread and Butter Pudding

Chocolate Sundae

Lemon Curd Cheesecake

Please pay a deposit of £5 per head



The Star Inn

Christmas Menu

2018

CHRISTMAS MENU

Lunch, 2 Course £16.95, 3 Course £18.95
Evening, 2 Course £18.95, 3 Course £20.95



TO START

Seasonal Soup (V)

Spiced Parsnip Soup with a swirl of Double Cream and Crunchy Croutons

Christmas Pate

Sumptuous Chicken Liver, Clementine & Cranberry Pate served with Mixed Leaves and Crusty Bread

Luxury Cod & Prawn Thai Fishcake (GF)

Luxury Cod & Prawn Thai Fishcake served with Homemade Chilli Jam and a Wedge of Lime

Skewered Melon & Prosciutto

Cantaloupe & Honeydew Melon Balls with Slow Cured Prosciutto served with Mixed Leaves



MAINS

Roast Turkey

Roast Crown of Worcestershire Turkey with Homemade Grafton Farms' Pigs in Blankets, Sage and Onion Stuffing, Bread Sauce and Rich Turkey Gravy

Braised Beef (GF)

Tender Red Wine Braised Blade of Beef with a Shallot, Red Wine & Thyme Sauce

Sea Bass (GF)

Pan Fried Fillet of Cornish Sea Bass served with a Lemon, Dill & White Wine Sauce Mushroom, Sweet

Potato & Stout Tart (Vegan)

A Rich open Tart filled with Baked Portabello Mushrooms, Sweet Potato & Delicious Stout.



DESSERT

Black Forrest Meringue Roulade (GF)

Kirsch Soaked Black Cherries, Meringue, Whipped Cotteswold Cream, Dark Cherry Syrup, Chocolate Shavings rolled into a Christmas Roulade

Grand Marnier Bread and Butter Pudding

Layers of Bread Cooked with Butter, Sugar & Vanilla Custard, Flavoured with Grand Marnier Orange Liqueur Served with Hot Rich Vanilla Custard

Bailey & Chocolate Sundae (GF)

Delicious Smooth Baileys Ice Cream Sprinkled with Milk Chocolate Buttons and Topped with Whipped Cream, Coco Dust, Chocolate Sauce & Cafe Curls

Mascarpone & Lemon Curd Cheesecake

Creamy, Zingy Fresh Mascarpone Cheesecake topped with Flaked Almonds and served with Berries



Allergy Note - Please let us know if you have any allergies. Most of our dishes can be adapted to be GF. Please let us know if you require this.