

Date: _____ Time: _____ Contact name: _____

Company name (if applicable): _____

Number in party: _____ Children: _____

Address: _____

Postcode: _____ Tel: _____ Email: _____

Christmas Day Menu

STARTERS	ADULT	CHILD
Seasonal Soup		
Duck Pâté		
Luxury Prawn Cocktail		
Beetroot & Goat's Cheese Salad		
MAIN COURSES	ADULT	CHILD
Roast Turkey		
Braised Pork Belly		
Roasted Cod Wrapped with Streaky Bacon		
Leek & Wensleydale Tart (GF) (V)		
DESSERTS	ADULT	CHILD
Black Forrest Pavlova		
Gingerbread & Butter Pudding		
Festive Ice Cream		
Festive Cheeseboard		

CHRISTMAS BOOKING FORM

Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your deposit. You can email us at thepub@thestar-ashtonunderhill.co.uk to check availability and send in your choices

Terms & Conditions

Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. *All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT.

PU24301

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for the facts



Season's Greetings

Our Festive MENU

The Star Inn

ELMLEY ROAD, ASHTON UNDER HILL, WORCESTERSHIRE, WR11 7SN

TEL: 01386 881325

WWW.THESTAR-ASHTONUNDERHILL.CO.UK

CHRISTMAS FAYRE MENU

STARTERS

SEASONAL SOUP

Wild mushroom & white truffle soup with freshly baked roll

DUCK PÂTÉ

Sumptuous duck liver & cranberry pâté with mixed leaves and crusty bread

LUXURY PRAWN COCKTAIL

Royal Greenland prawn, hot smoked salmon & crayfish luxury cocktail with lemon & dill crème fraîche and wholemeal bread

BEETROOT & GOAT'S CHEESE SALAD

Thyme roasted spiced beetroot & creamy goats cheese salad with mixed leaves, pecan nuts and clementine dressing

MAIN COURSES

ROAST TURKEY

Roast crown of Worcestershire turkey with homemade Grafton Farms' pigs in blankets, sage & onion stuffing, bread sauce and rich turkey gravy

BRAISED PORK BELLY

Cider braised Grafton Farms' pork belly with crisp crackling and a cider, shallot & wholegrain mustard sauce

ROASTED COD WRAPPED WITH STREAKY BACON

Cornish cod loin wrapped a smoked streaky bacon with a lemon & herb stuffing, served with a white wine butter sauce

LEEK & WENSLEYDALE TART (GF) (V)

A creamy leek & wensleydale tart with braised red onion & sticky balsamic reduction

CHRISTMAS FAYRE MENU

DESSERTS

BLACK FORREST PAVLOVA

Kirsch soaked black cherries, meringue, whipped cotteswold cream, dark cherry syrup and chocolate shavings

GINGERBREAD & BUTTER PUDDING

Sticky ginger bread & butter pudding with hot brandy custard

FESTIVE ICE CREAM

Delicious plum & cinnamon festive ice cream served in a traditional brandy snap basket

FESTIVE CHEESEBOARD

A variety of delicious and tasty cheeses with an apple & cider chutney, assorted biscuits, grapes and celery

LUNCH

2 COURSES £15.95 | 3 COURSES £17.95

EVENING

2 COURSES £17.95 | 3 COURSES £19.95

Gluten Free Note

We are happy and able to adapt dishes on this menu to be gluten free, please just let us know if you have this preference when you place your order