Starters

Wild Mushroom Soup (GFO VE)
Thick and creamy wild mushroom & truffle soup, topped with rosemary and sea salt croutons.

Melon & Parma Ham (GF)
Galia and Cantaloupe melon & Parma ham, dressed with rocket, balsamic glaze and parmesan shavings.

Duck & Orange Pâté (GFO)
Smooth duck and orange pâté, served with crunchy croutons and seasonal chutney.

Seafood Stack (GFO)
Smoked salmon mousse, topped with crayfish and prawns layers with Marie Rose and brandy sauce, finished with beetroot smoked salmon served with brown bread.

Goat's Cheese Crostini (V)
Baked goats cheese with slow cooked french onion relish on bite sized crostinis.

Mains

Roast Turkey Breast (VEO)
Succulent roasted turkey with sage and onion sausage meat stuffing, Grafton farms pig in blanket, cranberry sauce and rich turkey gravy. Vegan turkey and substitutes also available.

Tomato & Chorizo Risotto (VO)
Silky smoked tomato, mascarpone and chorizo risotto served topped with pangrattato and pea shoots.

Monk Fish (GF)
Pan fried monk fish tail served with new potatoes, tenderstem broccoli and a red pepper puree.

Blade of Beef (GF)
A slow roasted Blade of Beef in a rich Bordelaise sauce with bacon lardons, onions and thyme, served with roast potatoes and vegetables.

Pheasant, Leek & Cider Pot Pie
Braised local pheasant with smoked bacon, root vegetables and leeks in a thyme and cider sauce. Served in a dish with a puff pastry top with roast potatoes and vegetables.

Desserts

Chocolate Panettone Bread & Butter Pudding
Bread and butter pudding made from spiced, fruity Christmas panettone, served with thick, hot custard.

Lemon & Mascarpone Cheesecake
Indulgent lemon and mascarpone, white chocolate cheesecake, served with Cotteswold pouring cream.

Tiramisu Sundae (GF)
Scoops of coffee ice cream, layers of mascarpone cream and savoiardi crumb drizzled with espresso,Kahlua and brandy syrup, topped with whipped cream and dusted with coco powder and flake.

Viennese Mincemeat Tart (V)
The ultimate mince pie upgrade, mincemeat in a crumbly Viennese pie crust, served warm with brandy cream.

Cheese & Biscuits (GFO)
Wensleydale with cranberry, British brie and mature cheddar cheese with cream crackers, grapes, celery and Christmas chutney.

Booking Form

Please complete the details below and hand this to a member of staff at the Star Inn. Please enter in the boxes below, the number of people requesting each meal option:

Please write the name of the guests in the party in the space provided & tick their food choice.										
Starters										
Mushroom Soup										
Melon & Parma Ham										
Duck & Orange Pâté										
Seafood Stack										
Crostini										
Mains										
Roast Turkey										
Risotto										
Monk Fish										
Blade of Beef										
Pheasant Pot Pie										
Desserts										
Panettone										
Lemon Cheesecake										
Tiramisu Sundae										
Mincemeat Tart										
Cheese & Biscuits										

Christmas Booking

Full Name of Party Organiser .....

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Address .....

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.....

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Postcode .....

Tel (Day) .....

Mobile .....

Email .....

Number in Party .....

Date & Time Required .....

Total Cost (£) .....

Total Deposit (£) .....

£5 non-refundable deposit per person to secure booking with full balance due 2 weeks prior to booking. Please complete your booking form and return to a Booking Manager who will be happy to confirm your reservation.

Any special requirements .....

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Signature .....

T&Cs:

1. The deposit is not refundable. 2. Bookings are valid for dining from this menu only. 3. Prices include VAT. 4. The Star Inn reserves the right to refuse sale of alcohol. 5. All alcoholic drinks, pre-ordered or otherwise are for the consumption of over 18s only. 6. The Star Inn Challenge 25 policy - anyone who appears to be 25 years old or younger will be asked to provide identification when purchasing or consuming alcohol on the premises. Anyone unable to provide identification will not be served.

The Star Inn
ASHTON UNDER HILL

WISHING EVERYONE A HAPPY AND PROSPEROUS CHRISTMAS & NEW YEAR

Food allergies and intolerances
Please let us know if you have any food allergies. Most of our dishes can be adapted to be Gluten Free.

Elmley Road, Ashton Under Hill, WR11 7SN
tel: 01386 881325 **e-mail:** thepub@thestar-ashtonunderhill.co.uk

The Star Inn
ASHTON UNDER HILL

Festive Menu

Available throughout December