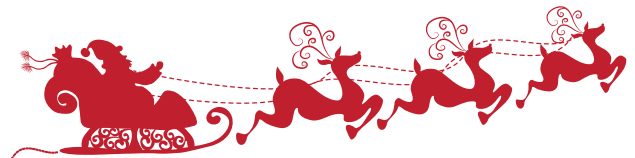


The Priory Inn Christmas Menu



2 COURSES £19.95 | 3 COURSES £24.95

To Start

Butternut Squash Soup ⁷ *vg*

Crispy sage, apple croutons

Pork Belly Squares ⁶

Mango salsa, rocket, sweet chilli sauce

Duck Liver Pâté ¹

Ciabatta crisps, onion marmalade

Beetroot & Vodka Cured Gravavlax of Salmon ^{1,4,12}

*Brown Melba toast, fennel,
mixed pickled salad,
tarragon dressing*

Main Courses

Traditional Roast Turkey ^{1,3,7,12}

*Roast potatoes, sage & onion stuffing,
Brussel sprouts, buttered baby carrots,
chipolata, pancetta, cranberry sauce, gravy*

Pan Fried Chunk of Cod Fillet ^{4,7}

*Sweet potato mash, glazed carrots,
dill cream sauce*

8oz Irish Sirloin ^{7,10,12}

*Buttered pan fried new potatoes, asparagus,
home dried tomatoes, Diane sauce*

Tomato & Chickpea Curry ⁸ *vg*

Coconut milk, Basmati rice, poppadoms

Wild Mushroom Risotto ^{7,9}

*Truffle oil, rocket, parmesan shavings,
mixed dressed leaves*

To Finish

Christmas Pudding ^{1,3,7,8,12}

Brandy cream sauce

Mixed Berry Pavlova *vg*

Raspberry coulis, coconut cream

Deep Dish Apple Pie ^{1,3}

Jersey Dairy vanilla ice cream

Selection of Sorbets *vg*

Lemon, orange

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs