

PARSON'S COLLAR PUB & KITCHEN CHRISTMAS MENU

STARTERS

Oak smoked salmon & prawns
Red pepper mayo

Spiced parsnip & roasted sweetcorn soup (v)
Croutons and crème fraîche

Spinach & goats cheese tart (v)
Salt baked beetroot and horseradish relish

MAINS

Butter roast turkey
Bacon and sausage meat, cranberry chutney and rich pan jus

Slow braised Brooklyn Ale beef
Rich roasted shallot with Brooklyn Ale Sauce

Pumpkin, pulse & herb parcel (v)
Filo pastry bourbon, wild mushroom and green peppercorn sauce

All served with roast potatoes, sautéed spouts, maple roasted carrots & parsnips.

DESSERTS

New York cheesecake
with winter berry compote

Thwaites ale Christmas pudding
with Baileys Irish cream liquor sauce

Traditional cheese platter
with artisan crackers

2 COURSES 17.45

3 COURSES 21.45

Pre-book before the event & choose from any of the following wines

TDR Sauvignon Blanc

TDR Merlot

Sugarbird Zinfandel

15.00 per bottle

Or a Bucket full of bottles of beer from the following

Becks

Sol

Budweiser

21.00 per bucket

To book call 01489 880035 or email bencutting@lodgeatsolent.co.uk

Allergen Information - we really want you to enjoy your meal - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.