



THE  
SPANIARDS  
INN

1585 *AD*

## Christmas Day Menu

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

\*= contains alcohol. Fish dishes may contain small bones.

# Christmas Day Menu

5 course menu 89.95

With a glass of Prosecco 94.95 | With a glass of Champagne 99.95

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## Starters

### Jerusalem Artichoke Velouté

Basil pesto, white truffle infused oil, sourdough bread (v)

### Venison, Pork & Pancetta Terrine

British apple & fig chutney, toasted sourdough

### Smoked Salmon Duo

Orange, fennel pollen & dill smoked salmon, smoked salmon rilette, horseradish crème fraîche

### Cropwell Bishop Stilton Soufflé

Apple, pickled fennel, chicory, watercress, British apple & fig chutney (v)

### Pan-Seared Scallops

Spiced squash purée, apple dressing, red sorrel, crispy pancetta

## Mains

All main courses are served with thyme-ruffled roast potatoes, homemade braised red cabbage with dark brown sugar & star anise, roasted parsnips & carrots, shredded sprouts & chestnuts

### Loch-Reared Rainbow Trout\*

Pommes anna, cauliflower purée, sautéed brown shrimps, samphire & shellfish velouté

### Root Vegetable & Walnut Wellington

Nut roast with apricot & cranberries encased in puff pastry, spiced squash purée, gravy (ve)

### Pan-Roasted Venison Cutlet\*

Parsnip purée, sautéed pancetta & Paris brown mushrooms, bordelaise sauce

### Black Angus Beef Wellington\*

Black Angus fillet steak wrapped in puff pastry with a rich mushroom duxelles, roasted parsnip purée, bordelaise sauce

### Hand Carved Turkey Breast\*

Cumberland pigs-in-blankets, bacon & chestnut stuffing, red wine jus

## Desserts

### Spiced Sticky Toffee Date Pudding

Vanilla crème anglaise (v)

### Apple & Damson Crumble

Ginger ice cream (v) *Vegan option available (ve)*

### Blackcurrant Pavlova

Whipped double cream, fresh raspberries, blackcurrant curd, mint (v)

### Chocolate & Morello Cherry Bomb

Chocolate shell, Belgian chocolate mousse, bourbon vanilla ice cream, chocolate brownie chunks, morello cherry compote, hot chocolate sauce (v)

## Cheeseboard

Long Clawson Shropshire Blue, Cenarth Brie, Barbers Farmhouse Vintage Cheddar, Beltons Double Gloucester, Fudge's biscuits, apricot & ginger chutney, celery (v)

## To Finish

Chocolate Truffles\* (v), Tea & Coffee