

£29-50 per person

Christmas Party menu

Starters:

Ham and Pea Terrine

(with granary toast, salad leaves, grapes and redcurrant jelly)

Ardenne Pate

(with granary toast, salad leaves and cranberry sauce)

Leek and Potato soup (Veg. V. GF.)

(with bread rolls, croutons and butter or Veg. V. GF. croutons and bread rolls)

Mains:

Traditional Roast Turkey

(with stuffing balls, sausages, roast potatoes, carrots and parsnips, broccolli and brussel sprouts)

Roast Salmon Fillet

(a boneless and skinless fillet oven cooked with a hollandaise and prawn sauce, new potatoes, buttered carrots and broccolli)

Beef and Chestnut Casserole

(tender beef cooked in Butcombe original beer with chestnuts, roast potatoes and carrots with brussel sprouts)

Dessert:

Christmas Pudding

(both traditional with cream and brandy sauce and Veg. V. GF with sauce)

Caramel topped apple pie with double cream

Belgian Chocolate and Raspberry Tart (Veg. V. GF)

(dark chocolate crumb base, chocolate filling, topped with raspberry, with double cream)

Christmas Crackers and napkins

Contact the Ferryman Inn for available dates in December and January

The Ferryman Inn, Bablock Hythe, Northmoor OX29 5AT

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