

The Sun Inn on Christmas Day

(£60.00 per Person)

(v) Broccoli, Leek, Stilton & Port Soup – Chive Crème Fraiche – Toasted Walnuts – Homemade Soda Bread

Poached Salmon & Tiger Prawn Cocktail Salad – Little Gem & Watercress – Paprika Croutons – Capers - New England Sauce

Duck Liver, Smoked Bacon & Madeira Pate – Cranberry, Orange & Tarragon Compote – Toasted Ciabatta

(v) Baked Herb Pancake - Wild Mushrooms & Chestnuts – Champagne & Blue Cheese Sauce – Watercress

Smoked Mackerel & Leek Fishcakes – Horseradish & Lime Mayo – Rocket & Samphire Salad

Crispy Beef & Asian Vegetable Salad – Toasted Sesame Seeds – Spiced Cashews – Sweet Chilli, Lime & Coriander Dressing



Traditional Roast Turkey – Sausagemeat Stuffing – Roast Potatoes & Parsnips -Traditional Trimmings

Roast Topside of Beef – Yorkshire Pudding - Wild Mushroom & Marsala Gravy – Roast Potatoes & Parsnips

Pan Fried Seabass Fillet - Linguine Pasta – ‘Puttanesca’ sauce – Crispy Kale – Chorizo Crisps

(v) Spinach, Ricotta, Red Pepper & Pine Nut Strudel – Thyme & Garlic Roasted New Potatoes - Romesco Sauce

Slow Roasted Belly Pork – Apple, Sage & Spring Onion Potato Croquette – Roast Potatoes & Parsnips – Cider & Wholegrain Mustard Sauce – Crackling

Salmon & Spinach Wellington – Devilled Mornay Sauce – Roasted Thyme & Garlic New Potatoes

All Dishes (except the Seabass) are Served with a Selection of Vegetables below
(Creamed Leeks, Braised Red Cabbage, Sprouts & Baby Onions, Carrots & Peas)



Orange & Ginger Trifle – Jamaican Ginger Sponge – Boozy Orange Jelly – Almond Biscuit

Profiteroles – Raspberry Cream – Chocolate Sauce

(GF) Dark Chocolate Torte – Kirsch Chantilly Cream – Black Cherry Compote

Christmas Pudding – Brandy Sauce

Sticky Toffee Pudding – Rum Butterscotch Sauce – Milk Ice cream

Cheeseboard with Mature Welsh Cheddar, Shropshire Blue & Brie – Seasonally Spiced Apple & Cranberry Chutney - Celery - Crackers