

# The Sun Inn at Christmas

**(£18.50 for 2 courses or £23.95 for 3 Courses)**

(v) Moroccan Spiced Butternut Squash Soup – Coriander Yoghurt – Toasted Almonds – Pitta 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) Leek, Red Pepper & Smoked Cheddar Croquettes – Rocket & Black Olive Salad – Spicy Arrabiata Sauce

Smoked Mackerel Fillet and Saag Aloo Potatoes – Cucumber Raita – Watercress

Venison & Cranberry Meatballs – Bubble & Squeak – Port Wine Gravy – Parsnip Crisps



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

Roast Topside of Beef – Yorkshire Pudding – ‘Bourguignon’ Gravy – Traditional Trimmings

Pan Roasted Hake Fillet – Herbed Crushed New Potatoes – Chargrilled Lemon & Fennel Courgettes – Salsa Verde – Watercress - Crispy Capers

(v) Portobello Mushroom Wellington – Spinach Nut Roast– Shropshire Blue Cheese Sauce – Garlic & Thyme Parmentier Potatoes – Green Beans

Serrano Ham & Chicken Ballentine – Mushroom & Hazelnut Stuffing – Roasted Rosemary New Potatoes – Savoy Cabbage – Marsala Cream Sauce

Seabass Fillet with “Jambalaya” Linguine – King Prawns, Chorizo & Red Peppers – Cajun Spiced Tomato Sauce – Buttered Samphire



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

Christmas Pudding - Brandy Sauce

Apple & Blackberry Crumble – Hazelnut Crumb – Vanilla Custard

Chocolate & Black Cherry Brownie – Dark Chocolate Sauce – Milk Ice Cream

(GF) Coffee & Walnut Cheesecake – Cinnamon Ice Cream

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