***Bradworthy Inn Christmas Menu***

***To start***

***Maple bbq glazed belly pork bites served on an apple slaw (GF)***

***Nduja and mozzarella arancini on a bed of mixed leaves with a tomato & roasted garlic salsa (GF)***

***Torched mackerel cured in beetroot and lime served with a beetroot puree topped with pea shoot (GF)***

***Homemade French onion soup topped with a baked cheesy crouton***

***Mains***

***Traditional roast turkey with all the trimmings***

***Roast topside of beef with Yorkshire pudding***

***(Both can be made gluten free & Dairy free)***

***Sweet potato, cranberry & chestnut bake (VE & GF)***

***Oven roasted salmon fillet served with a chilli & lime glaze (GF & DF)***

 ***(All served with traditional roast potatoes, honey glazed parsnips and a***

***selection of fresh vegetables)***

***Desserts***

***Chocolate & hazelnut cheesecake with a hazelnut brittle & double chocolate ice cream***

***Blood orange panna cotta served with clotted cream (GF)***

***Lightly spiced toffee apple crumble served with crème anglaise***

***Cheeseboard (supplement £4) - Brie, stilton, applewood cheddar & Cornish yarg with a selection of crackers & a plum and apple chutney***

***Followed by Tea or Coffee & Mints***

***3 courses £30.95 2 courses £24.95***

***£5 deposit per person required when booking, deposit refundable until 48 hours before your booking, cancelation on the day of your booking will incur 50% charge of meal*** ***cancelled***

**\*GF- Gluten free, GFO- Gluten free option, DF- Dairy free, VE- Vegan\***