



THE SHIP INN

FESTIVE MENU

2 COURSES £29.95 3 COURSES £34.95

STARTERS

Smoked salmon terrine, layers of smoked salmon filled with a delicate salmon terrine served with herb crème fraiche and buttered brown bread

Chicken Liver Parfait, smooth chicken liver parfait, served with red onion marmalade and toasted sourdough

Roasted butternut squash soup, velvety roasted butternut squash soup, finished with toasted pumpkin seeds, and vegan crème fraiche (vg)

MAIN COURSE

All served with a selection of Honey roasted Parsnips, sautéed sprouts with Smoked bacon, crispy roast potatoes & maple roasted carrots

Roast turkey, served with chestnut & cranberry stuffing, pigs in blankets, cranberry sauce & rich roast gravy (GF available)

Slow-Braised beef bourguignon, tender slow braised beef in a rich bourguignon sauce

Pan Roasted Salmon, served with a classic sauce, vierge of tomato, herbs, olive oil and lemon

Cauliflower Gnocchi, chickpea Gnocchi with cauliflower, roasted chestnuts, pickled oyster mushrooms and a fragrant tarragon sauce (Vg, GF)

DESSERT

Traditional Christmas pudding, served warm with brandy custard

Chocolate Brownie, rich chocolate brownie served with vegan vanilla crème fraiche (Vg)

Caramelised Pear Crumble, oven baked caramelised pear crumble served with vanilla ice cream

