

THE POACHER INN - XMAS PARTIES

£29.99 for 2 course / £34.99 for 3 course
Children £21.99 for 2 course / 27.99 for 3 course

Glass of Prosecco on arrival

STARTERS

Homemade Chicken Liver Paté

served with crusty roll & homemade chutney (GF option)

Local Game Terrine

served with pickles & crusty bread

Honey Roast Parsnip Soup

served with parsnip crisps, bread & butter (V-GF option)

Hot Smoked Salmon & Beetroot Salad with a dill vinaigrette (GF)

MAINS

Roast Turkey and Cranberry Sauce

served with all the trimmings

Roast Ribeye of Beef

served with all the trimmings

Oven Baked Cod Loin with salsa verde

served with spicy puy lentil stew & parsnip crisps (GF)

Butternut Squash, Blue Cheese & Sage Risotto (V-GF)

DESSERTS

Traditional Christmas Pudding

served with homemade brandy sauce

Lime & Coconut Posset

served with homemade shortbread biscuits

Chocolate & Peanut Butter Tart

served with madagascan vanilla ice cream

Cheese Board (£3.00 supplement)

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Tea/Coffee & Mini Mince Pies

Terms and conditions:

Available from 1st December to 30th December 2018
(excluding 25th & 26th December)

Min 6 guests, Max 15 guests. For larger groups please contact the venue directly on 01256 636518
or email thepoacher@poacherinn.co.uk.

All parties need to be pre-booked and pre-ordered. Non-refundable deposit of £10 per head is necessary
to confirm your booking, balance and pre-order to arrive 10 days prior to the event.

Cancellations: up to 10 days = 50% refunded Up to 24 hours or less = No refund

BUFFET OPTIONS AVAILABLE, please enquire.

SPECIAL OFFER = Book by the 1st November and get a free bottle of Prosecco!