



# The Angel Inn

## Set Christmas Menu 2019



**1<sup>st</sup> – 23<sup>rd</sup> December**  
**2 Courses £20 | 3 Courses £25**  
**Lunch: 12pm – 3pm | Dinner: 6pm – 9.30pm**  
**(Non-refundable £10 deposit per person required with all bookings)**

Christmas crackers & warm fresh roll to begin



Minestrone soup topped with a cheese croute (V)

Duck & liver pate, mulled wine chutney & toasted sour dough bread (GFA)

Smoked salmon, prawn & cream cheese parcel with a lemon vinaigrette dressed salad (GF)

Welsh rarebit; toasted muffin, cranberry & topped with a beer & cheese rarebit sauce & salad garnish (V)



Sliced roast turkey, pigs in blankets, stuffing, roast potatoes, roasted parsnip,  
red wine & bacon sprouts & turkey gravy (GFA)

Grilled salmon, asparagus, crushed new potatoes, chard broccoli & hollandaise sauce (GF)

Mushroom, sundried tomato & nut roast wellington roast potatoes & jus (VE)

Corn fed chicken breast, dauphinoise potatoes with a dijon & tarragon sauce (GF)

*All dishes come with seasonal vegetables & cauliflower cheese*



Homemade Christmas pudding with brandy sauce (V)

Tia Maria tiramisu with vanilla ice cream (V)

Orange & milk chocolate mousse topped with chantilly cream  
grated chocolate & finished with shortbread biscuit (V) (GFA)

Lemon curd cheesecake with crushed meringue, mulled berry compote & vanilla ice cream (V)

Selection of Rossi ice cream (V) (GFA)



Tea & Filtered Coffee

V = Vegetarian | VE = Vegan | GF = Gluten Free | GFA = Gluten Free Option Available when ordering

The above dishes may contain allergens such as gluten or nuts. Please let us know if you have any requirements

