



Christmas Menu

2 COURSES £20 • 3 COURSES £25

LUNCH: 12PM - 3PM DINNER: 6PM - 9PM
(RESTAURANT ONLY)

BOOK YOUR TABLE ONLINE
(NO DEPOSIT OR PRE-ORDER REQUIRED)

STARTERS

Parsnip & Apple Soup **VE** **GF**

seasoned with caraway seeds topped with garlic & herb croutons

Ham Hock in a Cider Jelly **GF**

served with homemade piccalilli, apple salad & a balsamic crostini

Smoked Salmon **GF**

served with pickled cucumber salad, crispy capers & granary bread

Roasted Beetroot & Goats' Cheese Salad **V** **N**

toasted pine nuts & balsamic dressing

MAINS

Turkey with all the Trimmings **GF**

roast potatoes, pigs in blankets, seasonal vegetables & gravy

Braised Belly of Pork **GF**

rolled with sage & apricot stuffing, thyme & garlic mash, apple cider puree & a red wine sauce

Pan Roasted Salmon Fillet **GF**

crushed new potatoes, grilled asparagus & hollandaise

Butternut & Root Vegetable Risotto **VE**

with crispy rocket & truffle oil

DESSERTS

Christmas Pudding **V**

topped with brandy sauce

Baileys & Dark Chocolate Cheesecake **V**

with vanilla ice cream

Rum & Raisin Panna Cotta **VE** **GF**

with ginger shortbread

Apple & Blackberry Crumble **V**

with hot custard

Selection of Ice Cream **V** **GF**

with a fresh fruit garnish & Rossini curls (ask for today's selections)

V Vegetarian | **VE** Vegan | **GF** Gluten Free | **N** Dish contains nuts

GF Gluten Free Option Available, please speak to your server when ordering.

For more information about the presence of allergens in all of our dishes, ask a member of our staff or visit: www.angelinnpub.co.uk/allergen-information

