



Christmas Menu

2 COURSES £29 • 3 COURSES £35

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

STARTERS

Roasted Red Pepper, Sweet Potato & Coconut Soup **VE GF**
topped with rosemary & thyme croutons served with white or granary bread

Smoked Salmon, Prawn & Dill Roulade **GF**
pickled cucumber & lemon dressing

Duck Liver & Grand Marnier Pate
toasted baguette & cranberry chutney

Caramelised Onion & Goats' Cheese Tart **V**
house salad, balsamic glaze, cranberry dressing

MAINS

Turkey with all the Trimmings **GF**
pig in blanket, sausage & sage stuffing, roast potatoes, parsnip, seasonal vegetables, Yorkshire pudding & gravy

Slow Confit Duck Leg **GF**
potato fondant, seasonal vegetables & a cherry jus

Poached Smoked Haddock **GF**
garlic mash, creamed leeks & parsnip crisps

Mushroom, Spinach & Tarragon Parcel **VE**
new potatoes, roasted red pepper sauce & dressed salad

DESSERTS

Christmas Pudding **VE**
brandy sauce or hot custard

Salted Caramel & Bailey's Cheesecake **V**
vanilla ice cream & fruit compote

Cheeseboard **V GF**
mild cheddar & stilton cheese, celery, grapes, chutney & crackers

Trio of Ice Cream **VE GF**
vanilla / strawberry / chocolate & wafer

V Vegetarian | **VE** Vegan | **GF** Gluten Free | **VE** Vegan Option Available
GF Gluten Free Option Available, please speak to your server when ordering.

Discretionary 10% service charge will be added to the final bill
Kitchen closed on Christmas & Boxing Day

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