

— THE —
HUNTERS
— Lodge —
INN

Christmas menu

STANDARD

2 Course £24.95

3 Course £29.95

SENIORS

2 Course £14.95

3 Course £19.95

Available mon-fri
12-5pm only

*Book now
for 2024!*

Available Friday 29th November - Monday 30th December (Closed Christmas Day)
Please note: Christmas Menu is not available on Sundays.

Starters

WINTER VEGETABLE SOUP **V** **GF*** **VE**

Homemade soup served with croutons and warm crusty bread

CRANBERRY GLAZED BBQ CHICKEN WINGS

Served with salad and garlic mayonnaise

CLASSIC PRAWN COCKTAIL

Atlantic Prawns served with Marie-rose sauce and brown bread & butter

HERB CRUSTED GARLIC MUSHROOMS **V**

Button mushrooms in a creamy stilton sauce topped with a herb crust. Served with garlic ciabatta

MINI CHICKEN CAESAR SALAD **GF**

Mains

TRADITIONAL CHRISTMAS DINNER

Choice of:

ROAST BEEF **GF***

With yorkshire pudding and pigs in blankets

ROAST TURKEY **GF***

With cranberry stuffing and pigs in blankets

NUT ROAST **GF*** **VE**

With cranberry stuffing and vegetarian sausage

CHRISTMAS MEDLEY

Half Rack of Ribs, 2 x pigs in blankets, BBQ Chicken skewers, Mac & Cheese and chips. Definitely Christmas dinner with a twist!

BACON AND BRIE GARLIC CHICKEN **GF***

A truly festive dish. Garlic chicken breast topped with bacon, cranberry and brie then finished off under the grill.

OVEN BAKED SALMON **GF**

Served with crushed mash, sautéed leeks and Chardonnay Cream sauce.

STUFFED PEPPERS **VE***

Filled with seasoned rice and topped with Stilton & Parmesan Cheese.

All mains served with roast potatoes and seasonal vegetables unless otherwise stated

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

BISCOFF CHEESECAKE

A smooth caramel & Biscoff cheesecake served with Amaretto cream.

BLACK FOREST EATON MESS **GF**

mixed fruit, cherries, brownie pieces and a winter berry compote.

CHOCOLATE BROWNIE **VE***

Rich Chocolate Brownie served with vanilla ice-cream and chocolate sauce.

LEMON TARTE

A slice of zingy lemon tarte served with fresh whipped cream and ginger.

Finished with coffee and after-eight mints

GF GLUTEN FREE

GF* CAN BE MADE GLUTEN FREE

V VEGETARIAN

VE VEGAN

VE* CAN BE MADE VEGAN

