

Festive Menu

THE
MEYNELL INGRAM
ARMS

2 COURSE £22.50 | 3 COURSE £27.50

SPICED PARSNIP & APPLE SOUP (GFO)(VEO)
sourdough, sea salted butter

GOAT'S CHEESE PANNACOTTA (GFO)(VEO)
black olive crostini, marinated vegetable salad

CONFIT DUCK & MACERATED FRUIT TERRINE (GFO)
plum chutney, artisan bread

SMOKED HADDOCK ARANCINI
capers, gherkin & shallot salad, mushy pea mayonnaise

ROAST TURKEY ROULADE
wrapped in smoked streaky bacon, chestnut & apple stuffing,
duck fat roast potatoes, creamed sprouts, cranberry jus

PAN FRIED FILLET OF SEABASS (GF)
crushed herb & caper potatoes, prawn & leek velouté

BUTTERNUT SQUASH, CHICKPEA & SWEET POTATO TAGINE (VE)(GF)
lemon & herb couscous

SLOW BRAISED STAFFORDSHIRE BLADE OF BEEF BOURGUIGNON (GF)
parsley mash, smoked bacon, baby onions, mushrooms, rich red wine sauce

BAILEYS CRÈME BRÛLÉE (GFO)
cinnamon shortbread

TRADITIONAL CHRISTMAS PUDDING
brandy custard, vanilla ice cream, sweetened cranberry relish

VANILLA POACHED PEAR (GF)
iced honey parfait, mulled berry compôte

STICKY TOFFEE PUDDING (VE)
vegan vanilla ice cream

THE MEYNELL TRIO OF CHEESE (GFO)
biscuits, sourdough, chutney, celery & grapes

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option
Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally
nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you
have any allergies or special dietary requirements please consult a member of staff and ask to see
our recipe book detailing all the ingredients we use in our dishes.