



THE HALFWAY INN

FESTIVE SET MENU

£35 pp

To begin

Red Pepper Hummus Vg GFMA served with grilled focaccia.

Spiced parsnip soup Vg GFMA served with toasted sourdough and butter

Traditional Prawn Cocktail GFMA poached king prawns, shredded cos, spicy marie sauce, toasted sourdough and butter.

Charcuterie plate GFMA cured meats, olives, caramelised onion chutney, toasted sourdough, and butter.

Pico de Gallo tomatoes, diced shallots, chillis, and shredded fresh basil on a toasted garlic ciabatta.

The main event

Roast turkey GFMA roast potatoes, maple glazed carrots and parsnips, green vegetable medley, stuffing, pig in blanket and yorkshire pudding.

Sweet potato and chickpea loaf Vg roast potatoes, maple glazed carrots and parsnips, green vegetable medley, and yorkshire pudding

Pork Belly GF cabbage, mashed potato apple brandy sauce with stick of crackling

Wild Mushroom Wellington Vg chopped wild mushrooms with garlic encased in golden puff pastry served with red wine jus.

Salmon en croute with new potatoes vegetable medley and dill white wine sauce.

Chicken and stuffing burger GFMA buttermilk fried chicken, with stuffing, cranberry sauce, brie, a pig in blanket, and gravy

Dessert

Gingerbread sticky toffee pudding GF served with the choice of custard or ice cream

Classic Tiramisu GF espresso-soaked sponge, mascarpone cream, and a dusting of cocoa powder.

Traditional Christmas Pudding GF with brandy butter.

Plum and Walnut Crumble GF sweet stewed plums with an oat, walnut, and cinnamon top served with vanilla ice cream