

THE HALFWAY INN

Festive menu

2 COURSES £30

3 COURSES £35

TO BEGIN

Spiced parsnip soup Vg

Served with warm sourdough

Charcuterie plate GFMA

Cured meats, olives, tomato chutney, and warm sourdough

Baked brie bites GF

Melted brie, coated in crispy panko, served with cranberry sauce

Sauteed garlic mushrooms GFMA

Chestnut mushrooms in a cream, white wine, and garlic sauce, on warm sourdough

THE MAIN EVENT

Roast turkey GFMA

Roast potatoes, honey roasted parsnips, carrot and swede puree, braised red cabbage maple glazed pigs in blanket, stuffing with a Yorkshire pudding

Chickpea and sweet potato roast GFMA

Roast potatoes, honey roasted parsnips, carrot and swede puree, braised red cabbage, with a Yorkshire pudding (optional)

Salmon en croute

Salmon fillet in flakey pastry, served with asparagus, garlic new potatoes, and a parley sauce

Festive burger GFMA

Served in a brioche bun with cranberry sauce, mature cheddar, a pig in blanket, and gravy, with a side of either fries or roast potatoes

DESSERTS

Gingerbread Sticky Toffee Pudding GF

Served with ice cream or custard

Traditional christmas pudding GF

with brandy butter and cranberry compot

Creme brulee GF

Served with fresh berries

3 scoops of Ice cream Vg

Chocolate, strawberry, or vanilla

