



Christmas

PARTY MENU





3 COURSE £45

WHILE YOU WAIT

Homemade semolina bread, salted butter, roasted garlic & olives. **VGN**

STARTER

SOUP

Cream of mushroom soup. **GFO/V**

CHICKEN LIVER PARFAIT

Served with apple & onion chutney,
toasted brioche. **GFO**

SMOKED SALMON RILLETTE

Served with horseradish &
grilled sourdough.

CHEESE SOUFFLÉ

Twice baked cheddar cheese
soufflé & mushrooms.

MAINS

ROAST TURKEY

Roast Turkey roulade, sage &
chestnut stuffing with pigs in blanket.

BEEF BOURGUIGNON

Served with sautéed mushroom & creamy
mash potato.

PIE

Sweet potato, goats cheese &
spinach pie. **V**

STONE BASS

Stone bass fillet, parsnip purée,
fricassee of sundried tomato &
baby spinach.

(All served with roasted potatoes, Brussels chestnut & roast carrot)

DESSERT

POUCHED PEAR

Red wine poached pear with cinnamon ice
cream & pistachio crumble.

CHRISTMAS PUDDING BREAD & BUTTER

Served with vanilla crème anglais.

STICKY TOFFEE PUDDING

Served with vanilla ice cream.

CHOCOLATE FONDANT

Baked chocolate fondant with vanilla ice
cream.

CHEESE BOARD

Stilton, onion chutney & oat biscuit. **V**

Includes Coffee & handmade mince pies.



From all of us at The Spring Inn, thank you for celebrating this festive season with us. May your Christmas be filled with joy, laughter and wonderful memories around the table.

Wishing you a Merry Christmas and a Happy New Year.

The Spring Inn.

