



Christmas Day

LUNCH MENU





Glass of Prosecco upon arrival

SELECTION OF CANAPÉS

Onion & goats cheese tart, Smoked salmon rilette, Sausage roll & Chipolatas with honey mustard.

STARTER

SOUP

Cream cauliflower soup, lemon Chantilly & herb scone. **GFO/V**

CHEESE SOUFFLÉ

Twice baked cheddar cheese soufflé & mushrooms. **V**

CHICKEN LIVER PARFAIT

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

COCKTAIL

Prawn & Lobster cocktail, avocado & Mari rose sauce.

PAN FRIED KING SCALLOPS

Served with parsnip purée, smoked chilli butter & lime.

MAINS

ROAST TURKEY

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

BEEF BOURGUIGNON

Served with creamy mash potato & sautéed mushrooms.

PIE

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

PAN ROAST FILLET OF HALIBUT

Served with creamed leek risotto & champagne sauce.

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

Cleanser - Blood Orange Sorbet

DESSERT

POUCHED PEAR

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

CHRISTMAS PUDDING BREAD & BUTTER

Served with vanilla crème anglais.

GINGER CAKE

Served with toffee sauce & vanilla ice cream.

CHOCOLATE FONDANT

Baked chocolate fondant with vanilla ice cream.

CHEESE BOARD

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

£115 per head Includes Coffee & handmade mince pies.

Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order. GF/GFO
Gluten free/Option DF/DFO Dairy free/Option V Vegetarian VGN/VGNO Vegan/Option
A discretionary 12.5% service charge will be added to your bill.





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.

