The Britannia Inn
Freehouse and Waves Restaurant

FESTIVE CHRISTMAS DINNER

Monday 23rd November - Wednesday 23rd December (excluding Sunday lunch)
Served from 5.30pm - 8.15pm
(NB All Parties Must Pre-Order From The Same Menu)

Starters

Green Split Pea & Ham Hock Soup, Warm Roll & Butter (vgo) (gfo)

Prawn Cocktail, Baby Gem Lettuce, Marie Rose Sauce, Granary Bread & Butter (gfo)

Chicken Liver Pate, Toasted Ciabatta, Spiced Plum Chutney (gfo)

Twice Baked Smoked Applewood Soufflé, Creamed Leeks (v)

Mains

Roast Turkey Crown, Smoked Bacon Wrapped Chipolata, Chestnut & Sage Stuffing, Turkey Gravy (n) (gfo)

Braised Beef Brisket, Yorkshire Pudding, Red Wine Jus, Watercress (gfo)

10hr Slow Cooked Pork Belly, Crackling, Celeriac Purée, Apple, Thyme & Pancetta Jus (gf)

Seared Salmon, On Braised Leeks, Chive Potatoes, Vermouth Sauce (gf)

Apricot, Vegetable & Almond Ballotine encased in Red Pepper, Redcurrant Sauce, En Croûte (vg) (n) (gfo)

All served with roasted potatoes, buttered carrots, baked cauliflower cheese, roasted sprouts with crispy bacon

Desserts

Christmas Pudding with Cornish Clotted Cream (n) (gfo) (v)

Honey Panna Cotta, Fig Jam, Almond Crumble, Honeycomb (n) (gfo)

White Chocolate & Vanilla Cheesecake, Rocky Road Pieces, Chocolate Drizzle (gf)

Vanilla Ice Cream, Toffee Sauce, Wafer Curl (gf)

Two Courses £33.00 - Three Courses £37.00

(v) VEGETARIAN **(vg)** VEGAN OPTION AVAILABLE **(gf)** GLUTEN FREE
(gfo) GLUTEN FREE OPTION AVAILABLE
(n) CONTAINS NUTS OR TRACES OF NUTS