

Christmas Fayre Lunch

1st - 24th December and 26th - 30th December

STARTERS

French Onion Soup
with cheese crouton (GF, V)

Smoked Haddock Fishcake
with creamy dill sauce

Chicken, Chorizo and Red Pepper Terrine
with toasted ciabatta (GF)

Goats Cheese Tartlet
with homemade caramelised onion (V)

MAINS

Traditional Roast Turkey
with all the trimmings (GF)

Cajun Pork Steak with creamy leeks
and sautéed potatoes (GF)

Honey Glazed Roast Ham
with a light mustard sauce, mashed
potatoes and seasonal vegetables (GF)

Poached Salmon with crushed baby
potatoes and Hollandaise sauce (GF)

Wild Mushroom Risotto
with parmesan shavings (GF, V)

DESSERTS

Plum Pudding with brandy sauce

Lemon Tart with whipped Chantilly cream

Sticky Toffee Pudding
with whipped cream or vanilla custard

Chocolate Torte with Chantilly Cream (GF)

Snugbury's Icecream, choice of three (GF)

Cheeseboard - Selection of British &
Continental cheese with Christmas chutney
(£1.75 supp)

(GF biscuits on request)

2 courses £18.95 3 courses £23.95

*GF MOST DISHES CAN BE GLUTEN FREE - PLEASE ADVISE STAFF V Vegetarian - A LIST OF ALLERGENS IS AVAILABLE

Christmas Fayre Dinner

1st - 24th December and 26th - 30th December

STARTERS

French Onion Soup
with cheese crouton (GF, V)

Smoked Haddock Fishcake
with creamy dill sauce

Pulled Pork with black pudding fritters

Goats Cheese, red pepper and onion
in filo parcel (V)

MAINS

Traditional Roast Turkey
with all the trimmings (GF)

Beef Stroganoff with Jasmine rice (GF)

Lamb Rump with fondant potatoes,
roasted vegetables in a meat jus (GF)

Grilled Seabass with new potatoes,
baby spinach in butter, lemon and capers
dressing (GF)

Wild Mushroom Risotto
with parmesan shavings (GF, V)

DESSERTS

Plum Pudding with brandy sauce

Lemon Tart and whipped Chantilly cream

Sticky Toffee Pudding
with whipped cream or vanilla custard

Chocolate Torte (GF, V)

Snugbury's Icecream, choice of three (GF, V)

Cheeseboard - Selection of British &
Continental cheese with Christmas Chutney
(£1.75 supp)

(GF biscuits on request)

2 courses £22.95 3 courses £27.95

*GF MOST DISHES CAN BE GLUTEN FREE - PLEASE ADVISE STAFF V Vegetarian - A LIST OF ALLERGENS IS AVAILABLE

New Year Extravaganza

Come and join us for a night of live music, entertainment, scrummy hot buffet and firework display over the beautiful Hatchmere Lake. What better way to start the New Year than at The Carriers Inn

8pm (Please arrive from 7.30 pm)

HOT GALA BUFFET

Beef Bourguignon in a rich red wine sauce
with shallots and mushrooms

Pulled Pork in smoked bbq sauce

Chicken Breast wrapped in bacon in a creamy leek sauce

Vegetable Curry, a tasty medium flavoured curry
with a medley of seasonal vegetables

Accompanied by:

Pilau Rice Sauteed Potatoes Dauphinois Potatoes
Butterfly Pasta Mixed salads and much more

DESSERTS

to include:

Profiteroles
Blueberry & Vanilla Cheesecake
Lemon Mousse
Tiramisu
Fresh Soft Fruits
and a Sumptuous Cheeseboard
for you to enjoy

Finish Dinner with a choice of
complimentary Port, Brandy or
Irish Cream.

Dance the night away to the hits of Yesteryear.

£69.95 per person