



COURT FARM INN



CHRISTMAS MENU



STARTERS

Soup of the day

Chef's soup of the day, with warm breads

Farmhouse Pate

Red onion chutney, warm toast & mixed leaves

Seafood Mornay

Prawns, crab & scallops, crispy crumb & gruyère topping

Fresh Cornish Brie

Coated in golden breadcrumbs, crisp salad garnish & cranberry dip

Creamy Garlic Button Mushrooms

Pan fried in a rich & creamy garlic sauce, with warm breads

MAIN COURSES

Tender Topside of Beef

Roast potatoes, gravy, Yorkshire pudding & seasonal vegetables

Succulent Roast Turkey

Savoury stuffing, sausage & bacon roll, roast potatoes, gravy & seasonal vegetables

Pan Roasted Cod Loin

With braised lentils

Pork Medallion Fillets

Brandy cream sauce, dauphinoise potatoes & braised red cabbage

Butternut Squash, Spinach & Goats Cheese Wellington

Port & Berry Jus, new potatoes & seasonal vegetables



HOMEMADE DESSERTS

Christmas Pudding

Traditionally served with brandy butter & clotted cream

Hot Chocolate & Orange Fondant

With clotted cream vanilla ice-cream

Treacle Sponge Pudding

With a rich butterscotch sauce & clotted cream vanilla ice-cream

Lemon & Ginger Crunch Pie

Crunchy ginger biscuit base topped with a zesty lemon cream filling

Crème Brulee

Creamy vanilla custard with a caramelised topping



Three Courses £21.50 per person

Two Courses £16.95 per person

Available throughout December

Gluten Free Menu available on request



**Court Farm Inn
Abbotskerswell**

TQ12 5PG

Tel: 01626 361866

Email: info@courtfarminn.com

Website: www.courtfarminn.com