



Christmas Parties at The Star inn

1/12/18- 21/12/18

Lunch and Dinner 2 courses £23 - 3 courses £27

Available Monday - Saturday

Blue cheese mousse with apple, walnut and beetroot (GF)

Pork, ham hock and bacon country terrine with sage, onion & cranberry chutney and warm bread

Oak smoked salmon with lemon, pickled cucumber, coriander and pink ginger crème fraiche (GF)

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Roast turkey breast and leg with sage and apricot stuffing and all the trimmings (No stuffing/PIB GF)

Roast pheasant breast and crispy leg with truffle mash, salt baked celeriac and red wine sauce

Pan seared 'Market fish' with braised fennel, lemon, hasselback potatoes and shellfish cream (GF)

Celeriac and truffle pearl barley risotto with winter vegetables and pine nut pesto

Main courses are served with Duck fat roasties (new potatoes for vegetarians), sprouts with almonds

★★★

'The Star Inn' Homemade Christmas pudding with spiced brandy custard

Set chocolate custard with salted almond granola and lemon curd ice cream

White chocolate cheesecake with St Clements sorbet

Selection of 3 English cheese's (£3.00 supplement)

★★★

Tea, coffee and mince pies

*All of our food is prepared freshly by our kitchen team, so some of our dishes may take a little longer than others.
If you have any food allergies or specific dietary requirements, then please consult a member of our team.*