

Sun Inn

Christmas Day Lunch

Roasted Parsnip and Sweet Potato Soup

Grilled black pudding and seared scallops, crispy pancetta, parmesan and rocket dressing

Guinea Fowl supreme, wrapped in Prosciutto, with toasted pine nuts and braised red cabbage puree

Mackerel Pate with Gooseberry and Prosecco compote and toasted ciabatta

Sun Inn's Classic Prawn Cocktail

Raspberry Sorbet

Main courses are served with brussels sprouts smoked bacon and diced shallots (excluding vegetarian option), honey roasted carrots and parsnips, spiced red cabbage, roast potatoes, potato gratin and charlotte potatoes

Roast Turkey Ballottine

Stuffed with cranberry and chestnut, served with pigs in blanket, clementine stuffing, turkey gravy

Fillet Steak

With roasted garlic, grilled lemon, horseradish cream and chimichurri

Salmon in Champagne Sauce

Poached salmon fillet, soft golden shallots with a creamy champagne sauce

Maple Glazed Parsnip, Chestnut and Feta Loaf

The nut roast of all nut roasts packed with different textures and flavours of nuts, herbs, tangy feta and sweet sticky parsnips

Pears and Panna Cotta

William pears poached in mulled wine with vanilla bean panna cotta and mixed berries

Traditional Christmas Pudding

Served with orange brandy sauce

Chocolate Pot De Crème

with almond chocolate Crumb

Cheese Board

A selection of local cheeses, chutney, biscuits, grapes and celery

£60 PER PERSON, £35 PER CHILD UNDER 12

Reservations essential, Pre-order and Deposit (£15 per person) required by Friday 15th December.