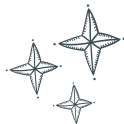


WINYARD'S GAP INN

# FESTIVE MENU



## STARTERS

- Butternut squash & red pepper soup, cheddar crostini (v)
- Breaded camembert bites, cranberry & chilli jam (v)
- Smoked salmon, beetroot puree, sliced beetroot, vodka creme fraiche (gf)
- Parsnip rosti, whipped feta, harissa & caramelised onions (gf, v)
- Wild mushrooms in a creamy tarragon sauce on toast (ve)

## MAINS

- Roasted turkey served with all the trimmings (gf)
- Celeriac wellington, roasted potatoes, seasonal vegetables & gravy (ve)
- Pan fried hake, sweetcorn & potato chowder, crispy kale (gf)
- Beef bourguignon, horseradish mash, buttered greens (gf)
- Puy lentil & root vegetable cottage pie, vichey carrots, charred marmite brussel sprouts (v)

## DESSERTS

- Traditional Christmas pudding, brandy butter (gf, v)
- Bailey's brûlée, shortbread biscuit (v)
- Chocolate pot, balsamic strawberries (gf, ve)
- Tart au citron, raspberry chantilly cream (v)
- Iced chestnut & caramel parfait, clementine compote, amaretti crumb (v)
- Cheeseboard - selection of local cheeses, spiced tomato chutney, grapes, crackers (v) £5 supplement

£37 3 COURSES

£30 2 COURSES

