THE WILFORD BRIDGE MELTON

Christmas Menu

To Start

Winter Squash Soup** topped with sage and onion croute (v)
Smoked Haddock Fishcake served with watercress, parmesan and wholegrain mustard dressing
Shredded Gressingham Duck** with crispy bacon, plum and mulled spiced dressing
Prawn and Avocado Cups** with gem lettuce and Thousand Island sauce
Baked Fig and Stilton Salad** with toasted walnuts and honey dressing (v)

Main Course

Turkey Crown** with sage and onion stuffing, roasted potatoes, Yorkshire pudding, seasonal vegetables, pigs in blankets and a rich gravy
Chicken Breast** topped with cranberry, bacon and brie, served with dauphinoise potatoes and seasonal greens
Fillet of Salmon** pan seared with chorizo, red peppers and onions. Served on pesto crushed potatoes with rocket and cherry tomatoes
Fish Stew** cod, mussels, king prawns and squid steamed in a chilli, mixed herb and tomato sauce. Served with crusty bread
Ribeye Steak** with Portobello mushroom, vine cherry tomatoes, shoe string fries and pepper sauce (Supplement £5)
Winter Squash and Chestnut Pie with herb roasted potatoes and seasonal vegetables (v)

For Dessert

Christmas Pudding with brandy custard
Caramelised Pear Tart Au Tan with vanilla ice cream
Winter Berry Eton Mess**
Double Chocolate Brownie with blood orange sorbet
Panettone Bread and Butter Pudding with vanilla ice cream

2 Courses £15.50
3 Courses £19.50

Menu available 1st – 24th December

**Indicates this dish is gluten free or a gluten free alternative is available

£5 per head deposit is required to secure your booking and a pre order is required no later than 14 days prior to your reservation. If you would like to organise a party to be held in November please discuss with us