



Christmas Menu

To Start

- Honey Roasted Parsnip Soup**** with fresh bread (V)
- Ham Hock and Cheese Croquettes** with honey and mustard dressing
- Mackerel Pate**** with horseradish crème fraiche and granary toast
- Smoked Salmon and Prawns**** with dill and lime aioli
- Three Cheese Stuffed Mushroom**** with red onion chutney (v)

Main Course

- Turkey Crown**** with sage and onion stuffing, roasted potatoes, Yorkshire pudding, seasonal vegetables, pigs in blankets and rich gravy
- Chicken Breast**** topped with cranberry and brie, served with dauphinoise potatoes and seasonal greens
- Fillet of Salmon**** pan seared with red pepper and pesto. Served with new potatoes and green beans
- Ribeye Steak**** cooked to your liking and served with mushrooms, vine cherry tomatoes, shoe string fries and pepper sauce (Supplement £5)
- Mixed Nut and Herb Roast** with roasted potatoes, Yorkshire pudding, seasonal vegetables and gravy (v)

For Dessert

- Christmas Pudding** with brandy butter
- Dark Chocolate, Fruit and Nut Parfait**** with honeycomb (Ve)
- Winter Berry Eton Mess****(v)
- Double Chocolate Brownie**** with vanilla ice cream
- Apple and Blackberry Crumble** with custard

2 Courses £17.50
3 Courses £21.50

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. For tables over 8 people 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



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