

FESTIVITIES
AT
THE
POPPY AND PINT

FESTIVE MENU

Available from Friday 29th November-Monday 23rd December

3 Course • £32.00

2 Course • £27.00





FESTIVE MENU



STARTERS

LIGHTLY CURRIED PARSNIP SOUP (v, ve* and gf*)

lightly curried parsnip soup with mini tin loaf and butter



DUCK & ORANGE PÂTÉ (gf*)

with mini tin loaf and chutney

SMOKED MACKEREL & BEETROOT SALAD (gf)

with a lemon crème fraiche dressing

FIG, WALNUT & GOATS CHEESE PUFF PASTRY TART (v)

with salad leaves and balsamic dressing

ROASTED SWEET PEPPER & LENTIL PÂTÉ (vg, gf*)

with mini tin loaf and chutney

ve = vegan

v = vegetarian

gf = gluten free

* = dietary alternatives are available upon request

All allergen information is available upon request.

Please let us know of any allergies or dietary requirements prior to ordering.

N.B. items are subject to change based on availability.

MAINS

TURKEY ROULADE WITH SAGE AND ONION STUFFING, WRAPPED IN BACON (gf*)

with pigs in blankets, roast potatoes, seasonal vegetables and gravy



FILLET OF SALMON (gf)

with a chive and lemon cream sauce, new potatoes and tenderstem broccoli

A TRIO OF WILD BOAR AND ORANGE SAUSAGES

with mashed potatoes, braised red cabbage and gravy

BALLOTINE OF HAGGIS-STUFFED CHICKEN, WRAPPED IN PROSCIUTTO

with mashed potatoes, seasonal vegetables and a whisky cream sauce

PORTOBELLO MUSHROOM, BEETROOT AND CHESTNUT BOURGUIGNON (v, gf, ve*)

with mashed potatoes and seasonal vegetables

BUTTERNUT SQUASH, BRIE, CRANBERRY & HAZELNUT WELLINGTON (v)

with roast potatoes and seasonal vegetables

DESSERTS

CHRISTMAS PUDDING (v*)

with custard, cream or vanilla ice cream

STEAMED GINGER PUDDING WITH STEM GINGER SYRUP

with custard, cream or vanilla ice cream

BISCOFF CHEESECAKE WITH SALTED CARAMEL SAUCE

with cream or vanilla ice cream

TRIO OF ICE CREAM (v*)

clotted cream, cherry deluxe and Belgian chocolate

CROPWELL BISHOP STILTON (gf*)

with artisan biscuits, chutney and candied walnuts



PRE-BOOKING FORM

Please note

A deposit of £10 per person is required to secure your booking, this must be paid in full upon making your reservation and is non-refundable. The remaining amount may be paid on the day of your meal.

Party name

Tel. no

Today's date

Date of booking

Time of booking

Number in party

Deposit amount

£10

Deposit paid

Signed (management)

Remaining amount

Remaining paid

Signed (management)

Please contact us to discuss any special requirements.

Full allergen information is available on request.

Additional comments:

Required amount paid and booking confirmed:

