

Christmas Menu @ The Oddfellows

Starters

Our homemade spiced duck spring roll on a spring onion, cucumber, and iceberg lettuce salad with a hoi sin plum sauce dressing

Tempura battered tiger king prawns with sweet chilli dip

Cream of vegetable soup with 'Welsh rarebit' croutons

"Warm salad" of chicken and chorizo with melting mozzarella cheese, garlic croutons, and a balsamic vinaigrette dressing

Avocado, feta cheese, sun blushed tomato, and toasted pine nut salad with a tarragon vinaigrette dressing

Mains

Roast turkey and our own cooked ham served with a chestnut, sage, and sausage meat stuffing, pigs in blankets, roasties, vegetables, and turkey gravy

Seabass fillets, tiger king prawns, tenderstem broccoli, and baby potatoes, served with a seafood cream sauce

Belly of British pork, slow roasted in cider before the fat is removed; roasted again to order and served with roasties, cabbage, roasted roots, caramelized red onions, stuffing, and cider gravy

John's recipe "Parmigiana" charred aubergines, courgette, leeks, and squash layered with mozzarella, parmesan, and toasted pine nuts and baked in a roasted plum tomato and basil sauce served with roasties and vegetables

Venison, pigeon, partridge, and pheasant in a port and redcurrant jelly shortcrust pastry pie served with roasties and vegetables

Strips of lightly peppered fillet steak fried in garlic butter with shallots and mushrooms, finished in a mild Dijon mustard, cream, and brandy sauce, served with a bowl of skinny chips and vegetables

Desserts

Tangy lemon tart, raspberries, and vanilla ice cream

Brioche & Christmas pudding "bread & butter pudding" with brandy butter custard

Baileys Irish cream cheesecake and vanilla ice cream

Maple syrup and pecan nut "treacle tart" with vanilla ice cream and toffee sauce

Warm rich chocolate fudge cake, ice cream, and hot chocolate sauce

One course £21

Two courses £29

Three courses £37