

CHRISTMAS MENU

DECEMBER 1ST-23RD MON-FRI 12:00-2:30PM
THREE COURSES @ £37 PP.

FIRST COURSE

CHRISTMAS CRACKERS

Focaccia and sourdough bread, olive oil and olives

WHIPPED GOATS CHEESE, ROASTED PEAR & CANDIED WALNUT SALAD (V,N,GF)

Pickled shallots, maple-mustard dressing

LAMBTON & JACKSON SMOKED SALMON AND HOT OAK SMOKED SALMON PÂTÉ (V)

With lemon & dill creme fraiche, pickled
cucumber, multigrain country loaf and butter

DUET OF TIN ROOF HAM HOCK TERRINE AND CHICKEN LIVER PARFAIT

Homemade piccalilli, multigrain country
loaf and butter

HOMEMADE ROASTED TOMATO AND RED PEPPER SOUP (VG)

Toasted focaccia

SECOND COURSE

ALL MAIN COURSES

Served with seasonal vegetables and cauliflower cheese

ROAST TURKEY & GAMMON DINNER WITH ALL THE TRIMMINGS

Free range Forest Lodge turkey breast,
gammon, pigs in blankets sausage, apricot
and onion stuffing, roast potatoes (N)

BRAISED FEATHERBLADE STEAK (GF)

In a red wine jus with horseradish mash

PAN FRIED SALMON (GF)

Brown shrimp, caper butter, crushed parsley
new potatoes and lemon

MUSHROOM, CHESTNUT AND SPINACH WELLINGTON (VG)

Madeira wine, thyme & shallot jus

THIRD COURSE

TIN ROOF STICKY TOFFEE CHRISTMAS PUDDING

Warm fresh cream custard

CALLEBAUT DARK CHOCOLATE AND ORANGE MOUSSE (GF,N)

Orange & almond florentine biscuit

CLEMENTINE AND VANILLA COCONUT POSSET (VG,GF,N)

Winter citrus, passion fruit and
toasted pistachios

LEMON TART (V)

Winter berry compote, mascarpone cream

PRE-ORDERS: Please submit menu choices by 1st December. £10 per person deposit required to secure your reservation

ALLERGEN INFORMATION: Please tell us about any allergies or dietary requirements when ordering. Although we take care when preparing food, our kitchen handles nuts and other allergens, so we cannot guarantee that any dish is completely free from traces.

V Vegetarian VG Vegan GF Gluten-free N Nuts

TIN ROOF
CHRISTMAS MENU