



THE **MUDDIFORD** INN

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~ **DECEMBER FESTIVE MENU** ~

**STARTERS**

Roasted Tomato and Aubergine Soup (GFO)  
Potted Duck served with Apple and Damson Chutney, Griddled Toast (GFO)  
Smoked Salmon with Tiger Prawns, Sea Herb Dressing (GFO)  
Spiced Goats Cheese Bon Bons, Pickled Radish, Beetroot and Chilli Jam, Caramelised Chestnuts (V, N)

**MAINS**

Roast Free Range Turkey served in the traditional way  
Fillet of Hake with a Crab Thermidor Risotto (GF)  
Roast Rump of Lamb with a Cauliflower Cheese Puree, Mint and Caper Salsa  
Pan Roasted Nut Cutlet, Cheese and Chilli Crust, Thai Dressing (V)

**DESSERTS**

Traditional Christmas Pudding with Brandy Sauce (GFO)  
Chocolate Brownie with an Orange Marmalade Ice-Cream and Honeycomb (GF)  
Vanilla Seed Crème Brûlée, Shortbread Biscuit (GFO)  
British Farmhouse Cheeses (GFO)  
  
Coffee and Warm Mince Pies + £3.95 (GFO)

**Two Courses £26.95**  
**Three Courses £32.95**



GF: **Gluten Free** GFO: **Gluten Free Available** V: **Vegetarian** DF: **Dairy Free** N: **Contains Nuts**