



THE RISING SUN INN

FESTIVE MENU





2 COURSES £25.00 | 3 COURSES £30.00

TO START

Winter Spiced Butternut Squash Soup

Topped with Coconut Cream, Warm Crusty Bread & Butter.

Chicken & Smoked Ham Hock Terrine

Served with Winter Apple Chutney & Toasted Bread.

Traditional Prawn Cocktail

Garnished with Smoked Paprika, Fresh Lemon & Croutes.

Panko Breaded Brie

Cranberry Sauce, Mixed Leaves & Warm Bread.

MAINS

Traditional Roast

Turkey, Sausage Meat Stuffing, Rosemary & Garlic Roast Potatoes, Pigs in Blankets, Braised Red Cabbage, Honey & Thyme Roasted Parsnips and Carrots with Turkey Gravy.

Slow Roasted Cider & Apple Pork Belly

Served with Creamy Dijon Mash Potatoes, Carrots, Braised Red Cabbage with a Red Wine Gravy.

Salmon Fillet

Topped with Lemon Thyme Crumb, Crushed New Potatoes, Mixed Green Vegetables and a Hollandaise Sauce.

Vegan Beetroot Wellington

Served with Rosemary & Garlic Roast Potatoes, Braised Red Cabbage, Honey & Thyme Roasted Parsnips and Carrots with Red Wine Gravy.

DESSERT

Classic Christmas Pudding

Served with Brandy Sauce or Ice Cream.

Winter Berry Cheesecake

With Vanilla Ice Cream.

Trillionaires Torte

Gluten free & vegan.

Mince Pie & Coffee

Cheeseboard for one

Served with a shot of Port (Supplement £3).

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Allergen information is available on request. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change.