

THE PACKHORSE INN, SOUTH STOKE
01225 832060

DECEMBER & CHRISTMAS MENU

1 COURSE £12:00
2 COURSE £16:50
3 COURSES £20:00

ALL CUSTOMERS HAVING TWO OR MORE COURSES IN DECEMBER WILL RECEIVE A VOUCHER FOR A £5 REDUCTION OFF THE COST OF THEIR FOOD IN JANUARY OR FEBRUARY.

DUE TO THE SIZE OF OUR KITCHEN, PARTIES OF OVER 6 PEOPLE WILL REQUIRE A RESERVATION IN DECEMBER. TABLES OF OVER 8 PEOPLE WILL BE ASKED TO PRE-ORDER THEIR FOOD SO AS TO ENSURE THAT IT IS SERVED IN A TIMELY MANNER.

SERVICE IS NOT INCLUDED. ALL TIPS GO DIRECTLY TO THE WAITING AND KITCHEN STAFF. PARTIES OF OVER 10 PEOPLE WILL BE CHARGED A DISCRETIONARY 10% SERVICE CHARGE

STARTERS

(v) ROASTED RED AND YELLOW PEPPER SOUP
SPICED WHITEBAIT WITH A LEMON MAYONNAISE
FRESH DATES WITH BLUE CHEESE AND SWEET CHILLI, WRAPPED IN PARMA HAM
(v) GRIDDLED HALLOUMI WITH FRESH BEETROOT AND ORANGE SALAD

MAIN COURSES

TURKEY BREAST ROULADE WITH A PLUM AND GINGER GRAVY, ROAST POTATOES AND SAUTÉED SPROUTS, BACON & CHESTNUTS.

(v) ROASTED BUTTERNUT SQUASH STUFFED WITH WALNUTS, STILTON AND THYME SERVED WITH WILD RICE AND SHALLOT PUREE

SEA BASS FILLET, SERVED WITH A FENNEL & VANILLA SAUCE, ROSTI POTATOES AND WILTED SPINACH

(v) WILD MUSHROOMS IN A FILO PASTRY PARCEL, SERVED WITH PUMPKIN MASH AND BRAISED CHESTNUTS IN RED WINE GRAVY.

TWICE COOKED BELLY OF PORK WITH AN ONION AND APPLE VELOUTE, CELERIAC MASHED POTATOES AND MUSHROOMS FRIED WITH GARLIC AND PARSLEY

VENISON STEW, WITH A HORSERADISH COBBLER, CELERIAC AND ROSEMARY DAUPHINOISE POTATOES AND SAVOY CABBAGE

LAMB, STEWED WITH APRICOTS, MINT AND PISTACHIO AND SERVED WITH A PARSNIP AND POTATO MASH AND SEASONAL VEGETABLES

RIB EYE STEAK, WITH A STILTON SAUCE. SERVED WITH STUFFED PORTOBELLO MUSHROOMS AND CHIPS (£2 SUPPLEMENT)

DESSERTS

CHRISTMAS PUDDING AND ICE CREAM FILO PARCELS WITH BRANDY BUTTER
CHOCOLATE AND RASPBERRIES TERRINE
VERY LEMONY TART
PLUM AND GINGER CRUMBLE