



THE PACKHORSE

01225 832060

www.packhorseinn.com

December & Christmas Menu

1 Course £12.50

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

Watercress & Celeriac Soup with Goat's Cheese Crouton

Smoked Duck Breast and Peppercorn Terrine served with a Spiced Beetroot Orange Chutney

Whitebait with Tomato, Red Onion and Caper Salsa

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.

Fillet of Sea Bass, roasted with a herb crust and served with parsnip chips and sauteed cabbage.

Beer Battered Haddock with Chips and Peas.

Venison, Red Wine and Juniper Stew, served with a herby cobbler, dauphinoise potatoes and roasted seasonal vegetables.

Beef with Ginger Wine and Clementines. Served with spring onion mash and roasted seasonal vegetables.

Rib Eye Steak, with a Stilton Sauce, served with chips and stuffed portabello mushrooms (£2:50 Supplement).

(v) Open Ravioli with Porcini Mushrooms and Squash.

Lamb, Apricot and Almond stew, served with wild rice and Roasted Root Vegetables.

Griddled Pork chops with chorizo, garlic, potatoes and herb dressing.

Festive Homemade Faggots with rich onion gravy, spring onion mash and sauteed sprouts, bacon and chestnuts

Desserts

Christmas Pudding and ice cream filo parcels with Brandy Butter

Chocolate torte with blackcurrant coulis

Very Lemony Tart

Plum and Ginger Crumble