



Tiger Inn 2017 Christmas Menu



Starters:

- Roasted butternut squash and cumin soup served with warm crusty bread. (v)
- Mulled wine poached pear salad topped with crumbled stilton and roasted walnuts. (v)
- Local game terrine served with a port chutney, crispy shallots and warm crusty bread.
- Salmon gravlax roulade with horseradish crème fraiche served on a bed of rocket with a beetroot dressing.

Main Courses:

- Traditional Roast Turkey served with roast potatoes, parsnips, pig in blanket, stuffing, Yorkshire pudding and gravy with a side of seasonal vegetables. (Nut roast also available) (v)
- Pan seared fillet of Seabass served with a spring onion crushed new potato cake, spinach and a shrimp chive butter sauce.
- Rosemary & garlic crusted rack of Lamb served with roasted new potatoes, baby leeks and a minted lamb jus.
- Gnocchi in a roasted red pepper sauce with spinach, mushroom and basil topped with parmesan shavings. (v)

Desserts:

- Traditional Christmas pudding served with brandy custard.
- Lemon posset topped with a winter berry compote and served with homemade shortbread.
- Chocolate marquis served with an orange and cinnamon cream.
- Cheese & biscuits. (£2.50 supplement)

Coffee and mince pies included

All pre booked tables (with this menu) will have Christmas crackers on the table.



Two courses £24.95

Three courses £29.95

Please call 01303 862 130 to reserve your table

Or messages us at  [facebook.com/tigerstowting](https://www.facebook.com/tigerstowting)