

STARTER

Winter spiced vegetable soup, fresh granary bread and our very own Briddlesford butter (v)

Breaded Briddlesford halloumi sticks, with Isle of Wight tomato relish (v)

Briddlesford calves liver paté, cranberry relish, granary toast and salad

Prawn cocktail with granary bread and Briddlesford butter

Briddlesford feta, olive and quinoa salad (v) or (vegan) if feta replaced with beetroot.

MAIN

Briddlesford rose veal schnitzel served on roasted new potatoes with a mushroom sauce

Baked salmon with a Briddlesford cream, white wine and dill sauce on creamy mashed potatoes

Puff pastry tart stuffed with roasted vegetables, spinach, mushrooms topped with Briddlesford cheeses

Roast turkey served with stuffing, pigs in blankets, roast potatoes, cranberry sauce and gravy

Bacon wrapped chicken breast stuffed with Briddlesford Caerphilly, sun blushed tomatoes and garlic, roast potatoes, white wine and tarragon sauce.

All of our main meals are served with seasonal vegetables

DESSERT

Homemade Christmas pudding served with brandy sauce, vanilla ice cream or our Briddlesford cream

Kahlua and coffee tiramisu made with Briddlesford cream

Apple and blackberry crumble, homemade custard or Briddlesford cream

Dark chocolate and orange cheesecake with a scoop of Briddlesford clotted cream

A selection of our Briddlesford made cheeses with fruit and biscuits (£2 supplement)

Tea / Coffee and a homemade mince pie £3.25

BOOK A TABLE

Lunch: 2 Courses £19.95 / 3 Courses £23.95

Dinner: 3 Courses £25.95

Speak to a member of the team, call: **01983 882 885**,
visit our website: **www.briddelesford.co.uk**

or
email: **chris@briddelesford.co.uk**