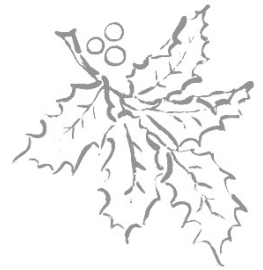


The **JOCKEY Inn**
Festive Sunday Lunch Menu



Available on Sundays from 2nd - 24th December

£20.95 2 courses

£25.95 3 courses

S T A R T E R S

Roast Parsnip Soup (V) (GF)
white truffle cream, parsnip crisps

Breaded British Brie (V)
cranberry & red onion marmalade

Ham Hock Terrine
golden beetroot piccalilli, toasted sourdough

Smoked Salmon Mousse (GF)
dill & citrus creme fraiche, salmon caviar

M A I N C O U R S E S

Medium Rare Roast Sirloin of Grass Fed Beef
homemade yorkshire pudding, creamed potatoes, red wine reduction

Rustic Vegetable, Tomato and Lentil Pie (V) (GF)
with a cheesy leek and potato topping

Roast Loin of Pork (GF)
honey roasted apples, sage & onion creamed potatoes, cider & sage jus, crackling

Smoked Haddock
poached hen's egg, creamed potatoes, wholegrain mustard cream (GF)

Festive Roast Turkey
pigs in blankets, cranberry & sage stuffing, roast turkey gravy

ALL MAIN COURSES ARE ACCOMPANIED BY ROAST POTATOES AND A SELECTION OF FRESH SEASONAL VEGETABLES

D E S S E R T S

Apple & Cinnamon Crumble (V)
hot custard

Orange Panna Cotta (GF)
double chocolate chip ice cream, caramelised hazelnuts

Trio of Organic Ice Cream (V)
gingerbread ice cream, rhubarb & gin sorbet, vanilla & honeycomb ice cream

The Jockey's Trio of British Cheese (V)
accompanied by fruit jelly, chutney and a selection of artisan crisp breads

(GF) Gluten Free (V) Vegetarian

Please let us know if you have any dietary requirements or intolerances as many of our dishes can be adapted to meet specific dietary requirements
Pre orders: Please make all dietary requirements / allergens clear when submitting your pre-order, so that our chefs can prepare your meal appropriately.

PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL FOR PARTIES OVER EIGHT