



The Jockey Inn Festive Menu

2 Courses 28 | 3 Courses 33

Celebrate with family & friends in the relaxed setting of The Jockey Inn

Available December 3rd – December 20th



To Start

Soup of the Day

Bloomer Bread (VE) (GFO)

Duck Liver, Orange & Cognac Parfait

Grilled Sourdough | Rocket | Spiced Apple Chutney (GFO)

Smoked Mackerel Pate

Grilled Sourdough | Rocket (GFO)

Panko Breaded Brie Bites

Cranberry Sauce (V)

Mains

Bacon Wrapped Chicken Breast

Chicken Breast | Stuffing | Smoked Steak Bacon | Roast Potatoes | Red Cabbage | Chantenay Carrots
Sautéed Sprouts in Chestnut Butter | Mulled Wine Gravy (GF)

Roasted Beetroot & Butternut Squash Wellington

Roast Potatoes | Braised Red Cabbage | Chantenay Carrots | Sautéed Sprouts in Chestnut Butter
Mulled Wine Gravy (GF) (VEO)

Slow Braised Belly Pork

Bubble & Squeak Mash | Roasted Root Vegetables | Cider Gravy | Apple Chutney (GF)

Lemon & Herb Roasted Hake

Crushed Baby Potatoes | Buttered Kale | Shellfish Beurre Blanc (GF)

Desserts

Christmas Pudding | Custard (V)

Sticky Toffee Pudding | Clotted Cream Ice Cream (V)

Salted Caramel & Dark Chocolate Torte | Vanilla Ice Cream (VE) (GF)

Spiced Apple & Winter Berry Crumble | Custard (V)

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option

