

FESTIVE

Menu

The Church Inn

TWO COURSES £27.95

THREE COURSES £34.95

26.11.26 - 23.12.26

MONDAY - SATURDAY

TO START

Winter warming soup

Green puy lentil, broccoli and asparagus soup, crunchy croutons, warm bread (vg, gf)

King scallops

King scallops, pan seared, romesco, manchego cheese crisp, chorizo jam, pickled samphire (agf) (supp £3.95)

Beetroot hummus

Beetroot, orange and pomegranate hummus, candied pumpkin seeds, creamy tahini dressing, black pepper cracker (vg, agf)

Chicken liver parfait

Church Inn velvety smooth chicken liver parfait, sticky fig chutney, pickled vegetables, toasted sourdough (agf)

Prawn and crab cocktail

Atlantic prawns and white crab, coated in chipotle cocktail sauce, smashed avocado, rocket, crispy black corn tortilla (agf)



MAIN DISHES

Beef featherblade

Beef featherblade, slow cooked in a rich red wine, baby onion, mushroom, tomato and tarragon demi-glace

Barbury duck breast

Barbury duck breast, oven roasted pink, black pudding beignet, smoked bacon, dijon mustard and cognac sauce (agf) (supp £4.50)

Turkey breast

Turkey breast, oven roasted with sage, sausage and cranberry stuffing, pig in blanket, turkey gravy and cranberry sauce (agf)

Scottish salmon fillet

Scottish salmon fillet, grilled, creamy smoked salmon, keta caviar and black truffle velouté (agf)

Sumac vegetable brochettes

Sumac marinated vegetable brochettes, grilled, roasted red pepper, garlic and almond sauce, crunchy dukkah (agf, vg)

All served with seasonal vegetables and crispy herbed potatoes

DESSERTS

Homemade Christmas pudding

Church Inn homemade Christmas pudding, egg nog custard (avg)

Apple and pecan blondie

Apple and pecan crumble blondie, spiced rum butterscotch sauce, cinnamon whipped cream (v)

Dark Belgian chocolate Cremosa

Dark Belgian chocolate Cremosa, sour cherry gel, white chocolate snow, cocoa feuilletine wafer (agf, v)

Gingerbread panna cotta

Gingerbread panna cotta, boozy mulled wine winter berry compote, honeycomb (gf)

Trio of British Isles cheeses

Somerset mature cheddar, Irish cashel blue and Welsh perl wen brie, sweet onion chutney, crackers and grapes (agf) (supp £2)

Mince pies

