CHRISTMAS

AT THE MITRE INN

STARTERS

CURRIED ROOT VEG SOUP *VE*
BEETROOT & GOATS CHEESE TERRINE, HAZELNUTS, LEAVES *V, GF*
POTTED SMOKED TROUT PATE, TARRAGON BUTTER, TOAST
SALT BEEF, CELERIAC REMOULADE, LEAVES *DF, GF*

MAINS

LENTIL, HERB & NUT STUFFED SQUASH, VEGAN GRAVY *VE, GF*
LOCH DUART SALMON, ORANGE BEURRE ROUGE *GF*
GLAZED HAM, MUSTARD GRAVY *GF, DF*
8OZ STEAK AU POIVRE *GF*
BACON WRAPPED TURKEY ROULADE, CHESTNUT STUFFING *GF, DF*

ALL SERVED WITH
GREENS, ROOT VEGETABLES & ROAST POTATOES
(VE, GF, DF)

DESSERTS

STICKY TOFFEE PUDDING, VANILLA ICE CREAM *V*
CHOCOLATE DELICE, ORANGE TUILLE, CRANBERRY COMPOTE *V, GF*
CARAMELISED APPLE & NUT TART, APPLE & CINNAMON SORBET *VE*
THREE LOCAL CHEESES, CRACKERS AND CHUTNEY *V*

2 COURSES £35
3 COURSES £42

VE- VEGAN V- VEGETARIAN
GF- GLUTEN FREE DF- DAIRY FREE