

Festive Lunches & Dinners

Starters

Apple, Parsnip, Truffle Oil Soup, Root Vegetable Crisps & Homemade Bread

Chicken Liver Pate, Chicken Skin, Orange Butter, Garlic Oil, Bloomer

Roasted Heritage Carrots, Whipped Goats Cheese, Toasted Hazelnuts, Hot Honey Dressing

Salmon, Crab, Leek Terrine, Cucumber & Beetroot Salad, Caper, Dill & Mustard Dressing

Main Courses

Slices of Roast Turkey Crown, Pigs in Blankets, Triple Cooked Roast Potatoes, Honey Roast Parsnips, Cranberry Stuffing, Seasonal Vegetables and Homemade Gravy

Pork Belly, Stuffed with Cumberland Sausage, Confit Garlic, Sage, Apple Fondant Potato, Roasted Brussel Sprouts, Cider & Pork Bone Jus

Herb Crusted Cod Loin, Sauteed New Potatoes, Mushy Pea Puree, Lemon & Caper Parsley Butter

Leek, Pea Risotto, Topped with Roasted Butternut Squash, Caramelised Shallots, Garlic Oil & Parmesan Crisps

Desserts

Traditional Christmas Pudding with Brandy Sauce

Gingerbread Creme Brulee, Lemon Shortbread

Chocolate Torte, Baileys Whipped Cream

Warm Sticky Toffee Pudding, Salted Toffee Sauce, Vanilla Ice Cream

Please note: Some aspects of the menu are subject to change. Special dietary requirements will be catered for accordingly, please notify us at the time of booking.

2 course lunch or dinner - £32.25 per person

3 course lunch or dinner - £37.25 per person

Available throughout December excluding Christmas Day, Boxing Day & New Year's Eve

Group Bookings

If you would to celebrate as a group of 10+, speak with our friendly team to discuss all of your options. Throughout December, a small deposit per person will be required in order to make a reservation of 10 or more. Please speak with our team for more information.



01628 969043



www.thefieldinn.co.uk



office@thefieldinn.co.uk