

THE POPLARS

Country Pub and Dining

Festive Menu

2 COURSES £30 / 3 COURSES £35

£10 pp non-refundable deposit to secure the reservation. Pre-orders are required for every booking.

... STARTER ...

Caramelized Celeriac and Cumin Soup (gfa)(dfa)

Crusty Bread, Garlic and Parsley Butter

Chicken Liver Parfait

Fresh Fig, Cherry Amaretto Compote, Roast Seeds, Toasted Bread

Honey and Nigella Seeds Halloumi (gfa)

Pomegranate, Jalapeno Yogurt, Sumac

Braised Lamb and Goat Cheese Croquette (dfa)

Rosemary Breadcrumbs, Pickled Red Onion, Lamb Jus

... MAIN ...

Spinach, Butternut Squash, Brie and Cranberry Tart(gf)

Glazed Carrots, Roast Parsnip, Broccoli, Rosemary Roast Potato

Free Range Roast Turkey Breast Ballotine (gfa)

Wrapped in Bacon, Duck Fat Roast Potato, Sage Onion and Apricot Stuffing,
Christmas Trimmings, Gravy

BBQ Spiced Pork Belly (dfa)(gfa)

Roast Apple, Potato Cake, Anise Infused Red Cabbage, Honey Glaze Carrots

Pan Roast Salmon(dfa)(gfa)

Dill Crushed Potato, Roast Red Onion, Broccoli, Chorizo Crumbs, Chicken Jus

... PUDDINGS ...

Traditional Christmas Pudding

Spiced Fruit Compote, Warm Brandy Custard

Apple, Lavender and Brown Butter Tart

Almonds Praline, Honeycomb Ice Cream

Sticky Toffee Pudding (gf)(dfa)

Toffee Sauce, Vanilla Ice Cream

Cheese Board

Trio of cheese, Crackers, Grapes

Please inform a member of staff of any allergies as the kitchen may be able to amend dishes to suit. All food is prepared in an environment that contains nuts and nut traces including sesame

10% Surcharge will be added to parties. All tips go to our staff.