

THE POPLARS

Country Pub and Dining

Festive Menu

2 COURSES £24.99 / 3 COURSES £29.99

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

... STARTER ...

Caramelised Parsnip and Ginger Soup (gfa)(dfa)

Crusty Bread, Olive Oil and Parsley Butter

Smoked Salmon Royale Fishcake

Poached Free-Range Egg, Pickled Mustard Seeds, Chive Hollandaise

Honey and Sesame Halloumi (gfa)

Pomegranate, Jalapeno Yogurt, Sumac

Slow Braised Lamb (dfa)

Rosemary Breadcrumbs, Sweetcorn, Baby Onion, Aubergine Puree, Lamb Jus

... MAIN ...

Spinach, Butternut Squash and Cranberry Tart(vgn)(dfa)

Glazed Carrots, Roast Parsnip, Broccoli, Rosemary Roast Potato

Free Range Roast Turkey Breast (gfa)

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

Slow Cooked Pork Belly (dfa)(gfa)

Orange and Ginger Beer Glaze, Bubble and Squeak, Red wine Jus

Pan Fried Sea Bream(dfa)(gfa)

Dill Crushed Potato, Charred Leek, Carrots Puree, Chicken Jus

... PUDDINGS ...

Traditional Christmas Pudding

Spiced Fruit Compote, Warm Brandy Custard

Amaretto Espresso Custard 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.