

FESTIVE FEAST EVENING MENU

LIGHTER LUNCHTIME MENU

Just fill in
your details
and let us
take care of
the rest!

| | | | | | |
|-------------------|--|--|--|--|--|
| Chef's Soup | | | | | |
| Salmon & Prawns | | | | | |
| Paté | | | | | |
| Mushroom Melt | | | | | |
| Breaded Brie | | | | | |
| Turkey and Ham | | | | | |
| Slow Braised Beef | | | | | |
| Honey Glazed Pork | | | | | |
| Rump Steak | | | | | |
| Confit Duck | | | | | |
| Roasted Cod | | | | | |
| Pasta Pomodoro | | | | | |
| Nut Roast | | | | | |
| Profiteroles | | | | | |
| Chocolate Brownie | | | | | |
| Xmas Pudding | | | | | |
| Lemon Posset | | | | | |
| Irish Cheesecake | | | | | |
| Cheeseboard | | | | | |

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| | | | | | |
|-------------------|--|--|--|--|--|
| Chef's Soup | | | | | |
| Paté | | | | | |
| Whitebait | | | | | |
| Baked Brie | | | | | |
| Roast Turkey | | | | | |
| Honey glazed Pork | | | | | |
| Herb Crusted Cod | | | | | |
| Pasta Pomodoro | | | | | |
| Nut Roast | | | | | |
| Profiteroles | | | | | |
| Sticky Toffee Pud | | | | | |
| Xmas Pudding | | | | | |
| Irish Cheesecake | | | | | |



PARTY NAME DATE /..... /..... ORGANISER

ADDRESS POSTCODE

TEL NUMBER EMAIL

NO IN PARTY: ADULTS CHILDREN PREFERRED TIME

*A £5 non-refundable deposit
is required at time of booking.*

Shaftesbury Road, Mere, Wiltshire BA12 6BH
01747 861220 www.walnut-tree-inn.co.uk

FESTIVE FEAST EVENING MENU

Served from 6pm

(On Friday and Saturday evenings [numbers permitting] the traditional Christmas dinner will be served from the carvery)

Starters

- Chef's homemade Winter vegetable soup with crusty bread
- Smoked salmon and prawn cocktail with granary bread
- Chef's homemade chicken liver and brandy paté
- Stilton and mushroom melt on baked crostini
- Rosemary breaded brie with cranberry and port sauce

Main Courses

All mains are accompanied by traditional vegetable and potato selection

- Roast turkey and glazed gammon, pigs in blanket and stuffing
- Slow braised Dorset beef in a rich red wine & mushroom sauce on dauphinoise potato
- Roasted loin of honey glazed pork with an apple and cider sauce
- 10 oz Lagan Farm rump steak, homemade chips and flat mushroom (£5 supp)
- Confit leg of Creedy Carver duck with port and orange sauce
- Oven roasted cod with a lemon thyme and caper sauce
- Roasted vegetable pasta pomodoro with garlic ciabatta
- Chef's cranberry and vegetable nut roast with glazed goat's cheese

Desserts

- Profiteroles with warm chocolate and butterscotch sauces
- Chocolate and raspberry brownies with ice cream
- Traditional Christmas pudding with brandy sauce
- Lemon and raspberry posset with homemade shortbread
- Bailey's Irish cheesecake
- Selection of cheese, biscuits and chutney

2 courses and coffee £18 | 3 courses and coffee £23.50

LIGHTER LUNCHTIME MENU

Served from 12pm until 3pm

Monday-Friday

Starters

- Chef's homemade Winter vegetable soup with crusty bread
- Chef's homemade chicken liver and brandy paté
- Whitebait with lemon and tartare sauce
- Baked brie with cranberry sauce

Main Courses

- Roast turkey with traditional trimmings
- Roasted loin of honey glazed pork with an apple and cider sauce
- Herb crusted cod fillet with tomato and basil sauce
- Roasted vegetable pasta pomodoro with garlic ciabatta
- Chef's cranberry and vegetable nut roast with glazed goat's cheese

Desserts

- Profiteroles with warm chocolate and butterscotch sauces
- Sticky toffee pudding with ice cream
- Traditional Christmas pudding with brandy sauce
- Bailey's Irish cheesecake

2 courses and coffee £16 | 3 courses and coffee £20

If you require a Christmas party outside of the dates above just ask and we'll do our very best to accommodate you.

Please note we can prepare nearly all dishes gluten free if required, Just let us know when you book.

Menus served from Fri 1st Dec until Sat 6th Jan
Excludes Xmas Day, Boxing Day and New Year's Day

