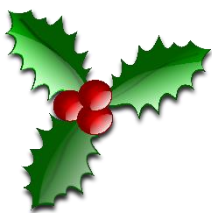


THE COMPASSES INN CHRISTMAS SET MENU



2 Course £ 22.95

3 Course £25.95

Starters

Roasted tomato and red pepper soup served with ciabatta bread and butter (V)

Ham hock and cheddar croquettes served with sweet chili sauce and salad garnish

Duck liver pate served with apricot compote and Melba toast

Panko breaded feta cheese with truffled honey vinaigrette with rocket salad

Smoked salmon and avocado cocktail with diced mango, peppers and brown toast

MAINS

Hand carved Roast Turkey served with goose fat roast potatoes, pig-in-blanket, Yorkshire pudding, seasonal vegetables, cranberry sauce and home-made gravy

Roast strip lion of beef served with goose fat roast potatoes, Yorkshire pudding, seasonal vegetables, Horseradish sauce and home-made gravy

Slow cooked pork belly with creamy mash, braised red cabbage and pan mustard sauce

Pan fried sea bass fillet served with herb crushed new potatoes, baby spinach and fish volute

Wild Mushroom creamy Risotto and truffle rocket salad with parmesan cheese



Desserts

Christmas pudding with brandy sauce

Profit roles with chocolate sauce

Sticky toffee pudding with sea salted caramel ice cream

Apple and rhubarb crumble with custard or vanilla ice cream

Cheese board – mature cheddar, stilton, brie, celery stick, grapes, Branston pickle, crackers

ALLERGIES

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements.