

THE JUNCTION INN

Christmas Day Menu 2018

Starters

Crab & Sweetcorn Chowder – with cheese croutons

Duck Liver & Candied Orange Pate – with warm crusty bread

Crevette & Prawn Cocktail – with brown bread & butter

Four Cheese Ravioli – with a creamy white wine sauce and pine nuts

followed by a refreshing lemon sorbet

Mains

Traditional Roast Turkey – succulent turkey breast with apricot stuffing, pigs in blankets, roasted potatoes, seasonal vegetables and cranberry sauce

Roast Sirloin of Beef – with roasted potatoes, seasonal vegetables and Yorkshire pudding

Baked Sea Bass – marinated in coconut milk, kaffir lime leaves, chillies and lemon grass, then baked in a coconut shell, served with sticky aromatic jasmine rice and poppadum

Beetroot, Horseradish & Goats Cheese Shortcrust Pie – with seasonal vegetables

Puddings

Traditional Christmas Pudding - with brandy sauce

White Chocolate Cheesecake – served with vanilla ice cream

Tiramisu Tart – with coffee liqueur, chocolate sauce and vanilla ice cream (GF)

A selection of Ice Creams

Cheeseboard

Tea or Coffee, with Chocolate Mints and Mince Pies

Adult £65

Children under 12 £32.50

A discretionary service charge of 10% will be added to the bill. Meals must be pre-ordered, a non-refundable deposit of £20 will be required at time of booking. Last booking is Sunday 9th December

www.junctioninngroombridge.co.uk

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