

BLANDY'S

at Inglewood

FESTIVE MENU

STARTERS

Roasted butternut soup, red onion & goats cheese bread (V)

Gin cured sea trout, cucumber & lime yogurt (GF)

Pressed ham hock terrine, spiced apple & sultana chutney & mini bread loaf

MAINS

Oven roasted turkey breast, chestnut & sage stuffing, redcurrant jus

Or

Traditional nut roast, truffle & walnut oil (V)

Both served with roasted potatoes, maple glazed parsnips,
Brussels sprouts & almond fricassee

Confit Barbary duck leg, mash potato, buttered kale, pancetta & thyme jus (GF)

Pan fried gilt-head sea bream, mash potato, baby fennel & cockle vierge (GF)

DESSERTS

Warm traditional Christmas pudding with brandy custard (V)

Cinnamon apple fritter, salt caramel ice cream (V)

Dark chocolate mousse & black cherry sorbet (V)

2 courses
£24.50 per person
(pre-order only)

3 courses
£30.00 per person
(pre-order only)



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.