

The NoBody Inn

Christmas Menu 2023

Starters

Hearty winter vegetable soup
crusty bread and butter

Smoked salmon scotch hens egg
Celeriac & horseradish remoulade

Sundried tomato & feta Arancini
aioli

Ham Hock Terrine
Red onion marmalade and toast

Oak Smoked Duck Breast
beetroot, parmesan & walnut salad

Main Event

Traditional Crown of Roast Turkey
Pork & chestnut stuffing, pigs in blankets, goose fat roast potatoes
Festive vegetables & red wine & cranberry gravy

Confit of Pork Belly
potato fondant, parsnip puree, festive vegetables, apricot & port sauce

Poached Salmon fillet
prawn & crab broth, buttered new potatoes

Vegan Chestnut & Mushroom Nut Roast
Roast potatoes, festive vegetables & vegetable gravy

To Finish

Traditional Christmas pudding
Brandy sauce

Belgian chocolate, cherry & kirsch torte
Clotted cream ice cream

Vegan Pina Colada panna cotta
Rum glazed pineapple

Cheese slate
Trio of local cheese served with chutney & crackers

2 courses £32.50 ***3 courses £39.00**

Available evenings only (excluding Sundays & Mondays)
from the 1st of December, pre-orders only. Max. Diners 22 Please ask if you would like this menu for lunch
(minimum of 6 guests) This menu is only available to pre-booked and pre ordered diners.