



The Parrot

3 courses 29.95 - 2 courses 24.95

Starters

Roast parsnip, apple, thyme soup, chive crème fraîche
Venison and mallard faggot, celeriac purée, wild mushroom gravy
Deep fried West country brie, pickled cranberries, candied pecan salad
King prawn, chilli and watermelon salad, spring onions, cashew nuts
Slow cooked pork, black pudding, smoked bacon terrine, apricot chutney
Griddled courgette, pomegranate, coconut feta salad, toasted seeds, orange dressing (vg)



Mains

Roast turkey with traditional accompaniments
Wild mushroom, chestnut, lentil, spinach Wellington, redcurrant gravy (vg)
Roast pheasant breast, wild boar and cranberry stuffing, celeriac purée, port gravy
Braised feather of beef bourguignon, Dijon mash, buttered kale
Grilled salmon fillet, Loch Fyne smoked salmon tortellini, mussels, white wine sauce
8oz sirloin steak, peppercorn sauce, roasted mushrooms, tomatoes, chips (£5 supplement)



Puddings

Christmas pudding, brandy sauce
Dark chocolate salted caramel tart, caramelised bananas (vg)
White chocolate and orange marmalade cheesecake, dark chocolate sorbet
Toasted waffle, warm winter berry compote, cranberry ripple ice cream
Blackberry and hazelnut meringue roulade, bramley apple sorbet
Selection of British cheese, grapes, celery, chutney, biscuits



This menu runs from Friday November 26th to Friday December 24th

(NB. There may be slight alterations to some dishes)

www.theparrotinn.co.uk -

With Allergen Information

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

Starters

Roast parsnip, apple, thyme soup, chive crème fraîche
Contains: Gluten, Milk, Celery

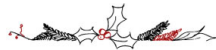
Venison and mallard faggot, celeriac purée, wild mushroom gravy
Contains: Milk, Celery, Sulphur Dioxide

Deep fried West country brie, pickled cranberries, candied pecan salad
Contains: Egg, Nuts, Milk, Celery, Sulphur Dioxide

King prawn, chilli and watermelon salad, spring onions, cashew nuts
Contains: Crustaceans, Nuts

Slow cooked pork, black pudding, smoked bacon terrine, apricot chutney
Contains: Celery, Sulphur Dioxide

Griddled courgette, pomegranate, coconut feta salad, toasted seeds, orange dressing (vg)
Contains: Sulphur Dioxide



Mains

Roast turkey with traditional accompaniments
Contains: Egg, Milk, Celery, Sulphur Dioxide

Wild mushroom, chestnut, lentil, spinach Wellington, redcurrant gravy (vg)
Contains: Celery, Sulphur Dioxide

Roast pheasant breast, wild boar and cranberry stuffing, celeriac purée, port gravy
Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Braised feather of beef bourguignon, Dijon mash, buttered kale
Contains: Milk, Celery, Mustard, Sulphur Dioxide

Grilled salmon fillet, Loch Fyne smoked salmon tortellini, mussels, white wine sauce
Contains: Gluten, Molluscs, Egg, Fish, Soya, Milk, Sulphur Dioxide

8oz sirloin steak, peppercorn sauce, roasted mushrooms, tomatoes, chips (£5 supplement)
Contains: Milk, Celery, Mustard, Sulphur Dioxide



Puddings

Christmas pudding, brandy sauce
Contains: Egg, Nuts, Milk, Sulphur Dioxide

Dark chocolate salted caramel tart, caramelised bananas (vg)

Contains: Gluten, Soya

White chocolate and orange marmalade cheesecake, dark chocolate sorbet

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Toasted waffle, warm winter berry compote, cranberry ripple ice cream

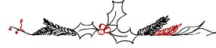
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Blackberry and hazelnut meringue roulade, bramley apple sorbet

Contains: Egg, Nuts, Soya, Milk, Sulphur Dioxide

Selection of British cheese, grapes, celery, chutney, biscuits

Contains: Gluten, Milk, Celery, Sulphur Dioxide



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