

The Mitre Inn - Christmas dinner and lunch menu

Available Tuesday & Sunday evenings / Wednesday to Saturday both lunch and evening,

from Friday 26th November to Thursday 30th December - excluding Christmas and Boxing Day

Starters

Ham hock croquettes with truffled pea puree (gluten free)
Smoked mackerel and dill pate, pickled cucumber and crisp-breads (gluten free toast available)
Quicke's goat cheese, honeyed pears and walnut topped sourdough (vegetarian)
Cauliflower fritters with herb dip (vegan and gluten free)
Soup of the day (usually vegetarian) - (gluten free bread available)

Main course

Pancetta wrapped turkey breast, stuffed with pork sausage meat and herbs, served with vegetables and roast potatoes (gluten free on request)
Lamb shank Bourguignon with sweet potato mash and selection of vegetables (gluten free) – (** £4.50 surcharge)
Hake supreme en papillote, baked with orange, fennel, herbs, white wine and green vegetables and served with buttered carrots and sauté potatoes (gluten free) – (** £3.00 surcharge)
West Country boneless short rib of beef slow-cooked in Guinness, served with steamed greens and creamed potatoes – (** £3.00 surcharge)
Veggie wellington (vegan and gluten free) served with green leafy vegetables and rosemary, crushed herb potatoes

Desserts

Christmas pudding and cream (gluten free available)
Double espresso, chocolate and black cherry brownies with dark chocolate espresso beans (gluten free)
Lemon and hazelnut roulade (gluten free)
Sticky toffee pear pudding (vegan and gluten free)
Marshfield's ice cream or sorbet (as available)
A selection of West Country cheese and biscuits (3 from our cheese selection) with grapes and chutney (gluten free biscuits available)

2 courses £19.50 / 3 courses £26.00 including coffee (surcharges apply on certain dishes)**

Telephone 01884 861263 or email the.mitreinn@mail.com for table reservations and for further details)