

the three pigeons inn

festive menu



THREE COURSES - £22

TWO COURSES - £17

STARTERS

Creamy garlic and thyme mushrooms on grilled polenta (V) (GF)

Curried butternut squash soup with warm bread (V) (VE) (GFO)

Grilled mackerel on a bed of herby ratatouille (GF) (DF) (F)

Chicken liver pate and red onion marmalade with toast (GFO)



MAINS

Turkey dinner with all the trimmings (GFO)

Salmon wellington with a creamy tarragon sauce, honey roast carrots, boiled new potatoes and spring cabbage (F)

Roast red pepper filled with arborio rice, mushrooms and basil. Served with a crisp, tossed salad (V) (VE) (GF) (DF)

Duck leg confit resting on warm lentils with carrots, broad beans and a sherry vinegar dressing (GF)



DESSERTS

Baileys Cheesecake with chantilly cream (V)

Christmas pudding with double cream or ice cream (V)

Chocolate brownie topped with cinder toffee and ice cream (V) (GF)

Cheese and biscuits with spicy onion marmalade (Wensleydale and cranberry, traditional Cheddar and a crumbly Blue) (V)

All prices include VAT. All dishes are subject to availability. GF – gluten free/GFO – gluten free option available/V – suitable for vegetarians/ VE – suitable for vegans/VEO – vegan option available/DF – dairy free/F – may contain fish bones or shell

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