

Inn on the Green

Eat, drink and be merry....

Come join us for the most wonderful time of the year!

Bookings being taken for Christmas parties from
Friday 23rd November
through to
Thursday 4th January
12-3pm and 6-9pm
(Excluding 25th and 26th December and 1st January)

All bookings include table decorations, crackers and seasonal sparkle in the beautiful conservatory restaurant.

All our food is locally sourced in either Sussex or Surrey

2 Courses £19.95 / 3 courses £24.95
Children under 14 £10.00/£12.50

Please advise in advance of any allergies

All reservations must be made at least 48 hours in advance

A £5.00 per person deposit will be required at the time of booking to secure the table. Pre-orders must be provided 1 week prior to the event

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reservations@innonthegreenockley.co.uk

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At Christmas....

Starters

Spiced butternut squash soup with toasted brioche [Ⓥ]

Game Terrine, toasted brioche and plum chutney

Beetroot cured smoked salmon, with rocket, horseradish cream and toasted brioche

Asparagus with celeriac puree, truffle oil and a garlic and herb crumb [Ⓥ]

Mains

Traditional roast turkey breast with chestnut stuffing, duck fat roasted potatoes, seasonal vegetables, all the trimmings and a rich gravy

Roast Sirloin of Beef with dauphinoise potatoes, seasonal veg and a red wine jus

Roasted cod wrapped in serrano ham with buttered baby spinach, roasted new potatoes and a creamy lemon butter sauce

Luxury vegetarian wellington
(sweet potato, mushrooms, kale, spinach, chestnuts)
served with herb mash and a vegetarian gravy [Ⓥ] ([Ⓥ] option available)

Desserts

Traditional Christmas pudding & brandy sauce

Homemade decadent blood orange Cointreau and Belgian chocolate torte

Homemade Chambord and black cherry cheesecake

Champagne sorbet [Ⓥ]

Cheeseboard*: Norbury Blue, Dirty Vicar, Smoked and Cheddar cheese served with crackers, homemade plum and apple chutney, grapes

*£2 supplement