

THE HIGHWAY INN CHRISTMAS GROUP MENU

STARTERS

HOMEMADE SOUP (V)* – Served with Toasted Ciabatta & Butter.	£6.00
SALT AND PEPPER SQUID – Served with an Asian Dipping Sauce	£6.00
WILD MUSHROOMS (V) * – Sautéed in Butter and Black Garlic & Served on Toasted Brioche with Thyme and Creme Fraîche	£6.00
PANKO CRUSTED GOATS CHEESE (V) – Served with Textures of Beetroot	£8.00
GAME TERRINE* – Served with Spiced Pear Chutney and Toasted Ciabatta	£8.00

MAIN COURSES

SWEET POTATO & COCONUT CURRY (VG) – Served with Cous Cous	£12.00
CHICKEN TAGINE * – Served with Preserved Lemons, Olives, Pomegranate & Cous Cous	£15.00
SMOKED HADDOCK & CRAB FISHCAKE – Served with Creamy Leeks and Peas and a Poached Egg	£15.00
ROASTED STUFFED TURKEY PARCEL – Stuffed with Sage & Chestnut Stuffing, Served with Pigs in Blankets, Roast Potatoes, Pancetta, Sprouts, Parsnips, Carrots & Homemade Gravy	£15.00
LEMON SOLE – Served with Pomme Anna Potatoes, Asparagus Spears and a Burnt Lemon & Caper Butter Sauce	£17.00
CHORIZO & BLACK PUDDING STUFFED PORK TENDERLOIN – Served on a White Bean Cassoulet & Seasonal Greens	£17.00
LAMB SHANK * – Served with Potato Fondant, Minted Peas, Redcurrant & Rosemary Sauce	£17.00

SIDES

FRIES	£3.00
HAND CUT CHIPS	£3.95
SEASONAL GREENS	£3.95
CHEF'S SALAD	£3.95

DESSERTS

CRANBERRY & WHITE CHOCOLATE BRIOCHE PUDDING – Served with Creme Anglaise	£7.00
BLACKBERRY MERINGUE TART * – Served with Seasonal Fruit Compote	£7.00
CHRISTMAS DESERT PLATE – Mulled Wine Jelly, Mini Mince Pie & Mince Pie Ice cream	£7.00
CHOCOLATE & HAZELNUT TORTE * – Served with Orange Sorbet	£7.00
LOCAL CHEESE & BISCUITS* – Oxford Blue, Windrush Goats Cheese, Wyfe Cheddar of Bath, Baron Bigod Brie of Suffolk, Served with Grapes, Celery & Quince Jelly	£10.50

A Discretionary Service Charge of 10% will be added to your bill. Please notify a member of the team if you have any allergies. Dishes marked with * can be made Gluten Free using Gluten Free ingredients.