

CHRISTMAS

at distinctive inns

CHRISTMAS DAY

THREE COURSE £60.00 CHILDREN (UNDER 12) £30.00
PRE-ORDER & £10 DEPOSIT PER PERSON REQUIRED

FULL PAYMENT REQUIRED BY 1ST DECEMBER
(NON REFUNDABLE)

STARTERS

JERUSALEM ARTICHOKE SOUP
bread & butter (V) (GFO)

WILD MUSHROOM FRICASSEE
garlic focaccia, gran moravia (V) (GFO)

DUCK & FIG TERRINE
fig chutney, bread & butter

PAN FRIED SCALLOPS
pea puree, chorizo crumb, cauliflower

MAIN COURSE

ROAST TURKEY
roast potatoes, pigs in blankets, stuffing, honey roasted
parsnips, carrots, brussel sprouts & gravy

BRAISED BLADE OF BEEF
button mushrooms, shallots, horseradish mashed
potato, parsnips, carrots, red wine gravy

SMOKED HADDOCK
colcannon mash, samphire, poached egg,
parmesan glaze sauce

RACK OF LAMB
dauphinoise potato, pea puree,
carrots, redcurrant jus, fresh mint

BAKED GNOCCHI
ratatoullie tomato sauce, cheddar, mozzarella,
fresh basil (V)

MUSHROOM NUT ROAST TART
pesto, roast potatoes, carrots,
green beans (VE) (V)

PUDDINGS

CHRISTMAS PUDDING
brandy sauce (V)

STICKY TOFFEE PUDDING
salted butterscotch sauce, vanilla ice cream (V)

LEMON TART
chantilly cream (V) (GF)

BAKED CAMEMBERT
spiced cranberry jam, crusty bread (V)

BOXING DAY

THREE COURSE £25.00
£10 DEPOSIT PER PERSON REQUIRED
AVAILABLE 12-9PM

STARTERS

SOUP OF THE DAY
mini granary loaf & butter (V) (GFO)

WILD MUSHROOM FRICASSEE
garlic focaccia, gran moravia (V) (GFO)

DUCK & FIG TERRINE
fig chutney, bread & butter

CRISPY BABY SQUID
lemon & black pepper mayo

MAIN COURSE

ROAST BEEF
roast potatoes, yorkshire pudding, pork stuffing,
honey glazed root vegetables & buttered greens

PORK BELLY
roast potatoes, yorkshire pudding, pork stuffing,
honey glazed root vegetables & buttered greens

FISH & CHIPS
battered haddock, tartare sauce, mushy peas,
hand-cut chips, lemon (GF)

BUTTERMILK CHICKEN BURGER
gem, tomato, onion, lemon & black pepper mayo,
brioche bun, slaw, sweet potato fries

SALMON FILLET
new potatoes, samphire, cherry tomatoes, dill,
lemon and black butter (GF)

BAKED GNOCCHI
ratatoullie tomato sauce, cheddar, mozzarella,
fresh basil (V)

MUSHROOM NUT ROAST TART
pesto, roast potatoes, carrots,
green beans (VE) (V)

PUDDINGS

CHOCOLATE BROWNIE
chocolate sauce, praline ice cream (V)

TREACLE TART
clotted cream (V)

STICKY TOFFEE PUDDING
salted butterscotch sauce, vanilla ice cream (V)

LEMON TART
chantilly cream (V) (GF)

ICE CREAMS & SORBETS
three scoops of your choice (V) (VE) (GF)

FIXED PRICE MENU

ONE COURSE £9.95 • TWO COURSE £12.95
THREE COURSE £15.95
SERVED MONDAY TO FRIDAY 12NOON - 6.30PM

STARTERS

BREAD & OLIVES

focaccia, halkidiki olives (V) (VE) (GFO)

FRESH SOUP

bread & butter (V) (GFO)

DUCK & FIG TERRINE

fig chutney, bread & butter

WILD MUSHROOM FRICASSEE

garlic focaccia, gran moravia (V) (GFO)

MAIN COURSE

ROAST TURKEY

roast potatoes, pigs in blankets, stuffing, honey roasted
parsnips, carrots, brussel sprouts & gravy

FISH & CHIPS

battered haddock, mushy peas,
hand cut chips, lemon (GF)

BRAISED BLADE OF BEEF

button mushrooms, shallots, horseradish mashed
potato, parsnips, carrots, red wine gravy

CLASSIC BURGER

gem, tomato, onion, burger relish, brioche bun,
slaw, gherkin, skin on fries (GFO)

SUPERFOOD SALAD

beetroot, pomegranate, spinach, chick peas, walnuts,
green beans, tzatziki, seeds (V) (VE) (GF)

PUDDINGS

CHOCOLATE BROWNIE

chocolate sauce, praline ice cream (V)

STICKY TOFFEE PUDDING

salted butterscotch sauce, vanilla ice cream (V)

CHRISTMAS PUDDING

brandy sauce

ICE CREAMS & SORBETS

three scoops of your choice (V) (VEO) (GF)

FESTIVE ALL DAY MENU

**OUR FULL FESTIVE ALL-DAY MENU
IS ALSO AVAILABLE FROM 12OON – 9.30PM
SEVEN DAYS A WEEK**

if you are wishing to book a large party, we can put
together a set menu to suit your budget and
requirements. a copy of the festive menu is also
enclosed and can also be viewed on our website
www.distinctiveinns.co.uk

NEW YEARS EVE

**FREE ADMISSION
FREE BUFFET FROM 9PM
PARTY & DANCE YOUR WAY
INTO THE EARLY HOURS**

our full menu is served all day with last orders at 6pm.
(the priory has restaurant tables available until 9pm)

For further details, lookout for updates on our social
media pages or ask a member of our team.



STARTERS

SOUP bread & butter (V) (GFO)	5.25
WILD MUSHROOM FRICASSEE garlic, focaccia, gran mantovano (V) (GFO)	5.95
DUCK & FIG TERRINE fig chutney, bread & butter	5.95
SCALLOPS pea puree, chorizo crumb, cauliflower	8.95

SMALL PLATES

we recommend one or two small plates as a starter or lots to share for a main course

BREAD & OLIVES focaccia, halkidiki olives (V) (VE) (GFO)	3.95
HALLOUMI FRIES chilli & lime jam (V) (GF)	4.95
MEATBALLS smoky tomato sauce, gran mantovano	4.95
RIBS honey & hoisin glaze	5.95
WINGS chipotle barbeque	4.95
BABY SQUID lemon & black pepper mayo	5.95
CHORIZO SAUSAGE ROLLS chilli jam	4.95
STICKY CAULIFLOWER honey & hoisin glaze (V)	3.95
POLENTA CHIPS smoky tomato sauce (V) (VE) (GF)	3.95
FALAFEL vegan tzatziki (V) (VE)	3.95

THE GRILL

GAMMON fried free range eggs, hand cut chips, garden peas (GF)	10.95
CHICKEN cajun & lime marinated half chicken, sweet potato fries, charred corn, slaw (GF)	12.95
SIRLOIN 6oz / 10oz cut from the loin, hand cut chips, dressed rocket (GF)	14.95 / 22.95
RIBEYE 12oz cut from the forerib, hand cut chips, dressed rocket (GF)	24.95

BURGERS

CLASSIC gem, tomato, onion, burger sauce, brioche bun, slaw, gherkin, skin on fries (GFO)	9.95
BUTTERMILK CHICKEN gem, tomato, onion, lemon & black pepper mayo, brioche bun, slaw, sweet potato fries (GFO)	10.95
HALLOUMI gem, tomato, onion, pesto mayo, brioche bun, slaw, skin on fries (V) (GFO)	9.95
ADD MONTEREY JACK CHEESE (V) (GF)	1.00
ADD SMOKED BACON (GF)	1.00
ADD JALAPENOS (V) (GF)	1.00
ADD CHORIZO	2.00

SALADS

CRISPY DUCK spring onion, carrot, mixed baby leaves, hoisin, sweet chilli, sesame seeds	9.95
SUPERFOOD beetroot, pomegranate, spinach, chick peas, walnuts, green beans, tzatziki, seeds (V) (VE) (GF)	10.95
ADD HALLOUMI FRIES (V) (GF)	2.00
ADD CHICKEN BREAST (GF)	3.00
ADD SMOKED SALMON (GF)	3.00

THE STOVE

ROAST TURKEY pigs in blankets, stuffing, roast potatoes, honey roasted parsnips, carrots, sprouts & gravy	11.95
FISH & CHIPS battered haddock, mushy peas, hand cut chips, lemon (GF)	11.95
DUCK LEG red cabbage, potato gratin, cauliflower escalopes, duck sauce	12.95
PORK BELLY black pudding fritter, sage buttered mash, kale, golden ale gravy	13.95
CHICKEN BREAST potato gratin, braised baby gem, peas, ham hock & cream sauce	13.95
SALMON FILLET new potatoes, samphire, cherry tomatoes, dill, lemon and black butter (GF)	15.95
BLADE OF BEEF button mushrooms, shallots, horseradish mashed potato, parsnips, carrots, red wine gravy	14.95
GNOCCHI ratatouille tomato sauce, cheddar, mozzarella, fresh basil (V)	10.95
ADD CHORIZO	2.00
ADD CHICKEN BREAST (GF)	3.00

PIES

STEAK & ALE buttered mash, honey glazed carrots, green beans & golden ale gravy	12.95
CHICKEN & MUSHROOM buttered mash, honey glazed carrots, green beans & golden ale gravy	12.95
SPINACH & CHEESE buttered mash, honey glazed carrots, green beans & wild mushroom cream sauce (V)	12.95

SANDWICHES

served on your choice of farmhouse white, granary, seeded brioche or gluten free bun. upgrade to sweet potato fries +50p	
MATURE CHEDDAR red onion marmalade, mixed leaves, skin on fries (V) (GFO)	6.75
CHICKEN CAESAR rocket, tomato, gran mantovano skin on fries (GFO)	6.95
TUNA light mayonnaise, cucumber, baby gem, skin on fries (GFO)	6.95
PASTRAMI monterey jack cheese, gherkin, horseradish, mixed leaves, skin on fries (GFO)	7.95
FISH GOUJONS battered haddock, baby gem, skin on fries (GFO)	7.95

SUNDAY ROASTS

all our roasts are served from 12noon until 6pm every sunday subject to availability

BEEF TOPSIDE roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy	12.95
PORK BELLY roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy	12.95
CHICKEN BREAST roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy	12.95
THE PLATTER beef, pork & chicken, roast potatoes, yorkshire pudding, all the trimmings & gravy	16.95
MUSHROOM NUT ROAST TART pesto, roast potatoes, carrots, green beans, (V) (VE) (GF)	10.95
ADD CAULIFLOWER CHEESE (V) (GF)	1.00

PUDDINGS

CHRISTMAS PUDDING brandy sauce (V)	6.95
CHOCOLATE BROWNIE chocolate sauce, praline ice cream (V)	6.95
APPLE & RASPBERRY CRUMBLE vegan vanilla ice cream (V) (VE)	6.95
STICKY TOFFEE PUDDING salted butterscotch sauce, vanilla ice cream (V)	6.95
TREACLE TART clotted cream (V)	6.95
LEMON TART chantilly cream (V) (GF)	6.95
ICE CREAMS & SORBETS three scoops of your choice (V) (VEO) (GF)	4.95

CHEESE

BAKED CAMEMBERT spiced cranberry jam, crusty bread (V)	7.95
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PUDDING WINE

FLORALIS MOSCATEL (50ml) spain. great with all desserts, especially good with cheese	3.00
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SIDES

PEPPERCORN SAUCE (V) (GF)	1.95
BATTERED ONION RINGS (V) (VE) (GF)	1.95
SKIN ON FRIES (V) (VE) (GF)	1.95
HAND CUT CHIPS (V) (VE) (GF)	2.50
SWEET POTATO FRIES (V) (VE) (GF)	2.50
GARLIC BREAD (V)	2.50
HONEY GLAZED CARROTS (V) (GF)	2.95
HOUSE SALAD (V) (VE) (GF)	2.75
MINI GRANARY LOAF & BUTTER (V)	1.50