



THE GALPHAY INN FESTIVE MENU

Mussel and King Prawn Pot

Plump mussel meat and king prawns pan-fried with garlic, herbs, wine and cream, served with crusty bread

Homemade Mushroom and Puy Lentil Pate

A smooth pate accompanied by celery sticks, red onion marmalade and crusty bread

Roast Carrot and Fennel Soup

Served with crusty bread

Local Black Pudding, Highside Sausage and Cherry Tomato Salad

Pan-fried and served on a bed of leaves with a wholegrain mustard and honey dressing

Turkey Escalope

Filled with chestnuts and cranberries, wrapped in Serrano and baked, served with traditional turkey gravy, Yorkshire pudding, seasonal vegetables and roast potatoes

Homemade Monk Fish and Cod Korma

Pauls' delicious seafood Korma served with Pomegranate jeweled rice and a mixed salad

Apple and Sage Pork Fillet

Pork fillet stuffed with apple and sage, wrapped in Serrano ham and roast, served with an apple, sage and cider jus, seasonal vegetables and roast potatoes

Drambuie Beef

A pave of local rump steak cooked pink with a Drambuie and cream sauce. Served with seasonal vegetables and our triple cooked chips

Christmas in a Pie

Roast vegetables, chestnuts, cranberries, mushrooms and blue cheese in a creamy wine and herb sauce all topped with a cheese pastry crust. Served with seasonal vegetables and roast potatoes and extra sauce too.

Warm Chocolate Fudge Cake

Served with caramelized bananas and salted caramel ice cream

Traditional Treacle Tart

Served warm with Brymor's amazing rhubarb and ginger ice cream

Vanilla and Cherry Meringue

Brandy poached cherries, vanilla meringue pieces and Brymor Black Cherry Whim Wham ice cream

A Duo of Local Cheese

Fountain's Gold and Harrogate Blue Cheese, accompanied by grapes, celery, and crackers

One course £11.95 Two Courses £15.25 Three Courses £18.25

*Merry
Christmas*