

CHRISTMAS MENU

2 Courses £20, 3 Courses £25

STARTERS

Home-made Butternut Squash and Sage Soup (Vegetarian)

served with a warmed onion roll (gf available)

Chicken and Leek Terrine

layered with chicken and leek and wrapped in proscuttio

served with spiced poached pear and melba toast (gf available)

Salad of Crab and Cold Water Prawn

served on a bed of iceberg lettuce with home-made marie rose sauce

garnished with cherry tomatoes, cucumber and lemon with brown bread (gf available) and butter

Cajun Spiced Sweet Potato Roulade (Vegan) (Gluten Free)

stuffed with sweet potato and vegan creamed cheese served with red pepper and onion cajun chutney

PALATE CLEANSER

Lemon Sorbet

with mint garnish (bathed in Limoncello £2 supplement)

MAINS

Traditional Roasted Crown of Turkey

served with cranberry sauce, stuffing balls and pigs-in-blankets.

Roasted 'Corner Cut' Topside of Beef

served with horseradish sauce and yorkshire puddings

Vegan Nut Roast Crown

packed with pistachios and cranberries served with cranberry sauce and wild mushroom gravy

All the above accompanied with honey roast carrots and parsnips, minted peas
goose fat* roasted potatoes, brussel sprouts with chestnuts and braised red cabbage
(* vegan substitute provided)*

Baked Salmon Fillet

topped with a poached egg and served with hollandaise sauce, buttered new potatoes and green beans

Asparagus, Pea and Mint Risotto

freshly made and served with salad and garlic bread

DESSERTS

Traditional Christmas Pudding

served with brandy sauce

Chocolate and Cherry Tart (Vegan)(Gluten Free)

crispy gluten free pastry belgian chocolate and cherry ganache

Vanilla and Salted Caramel Sundae

scoops of icecream dressed with toffee sauce, fudge pieces, wafers and cream

Cheese board (add a glass of Port for £2 supplement)

*selection of local cheeses served with crackers and pickle
garnished with grapes, celery, dried fruit and nuts*



The Star Inn
2 Bridge Street
Geddington
Northamptonshire
NN14 1AD
01536 745 990

*Please ask for details of the potential allergens contained in our dishes
Subject to availability of produce; any necessary changes to menu will be notified.*

CHRISTMAS PRE-ORDER FORM

To secure your booking please pre-order by completing this form and hand it in at the Star with a £10 deposit per person.

Deposits will be fully refunded should the government impose further Corvid-19 restrictions that prevent your booking taking place as intended.

Booking Name	
Party Size	
Booking Date	
Booking Time	
Contact Number	

STARTERS	QTY
Home-made Butternut Squash and Sage Soup	
Chicken and Leek Terrine	
Salad of Crab and Cold Water Prawn	
Cajun Spiced Sweet Potato Roulade	

PALATE CLEANSER	QTY
Lemon Sorbet	
Lemon Sorbet with Limoncello	

MAINS	QTY
Traditional Roasted Crown of Turkey	
Roasted 'Corner Cut' Topside of Beef	
Vegan Nut Roast Crown	
Baked Salmon Fillet	
Asparagus, Pea and Mint Risotto	

DESSERTS	QTY
Traditional Christmas Pudding	
Chocolate and Cherry Tart	
Vanilla and Salted Caramel Sundae	
Cheese board	
Cheese board with Port	