



*Leopard Inn
Christmas Day Menu
Five courses £75*

Pre-Dinner

Medjoul dates stuffed with vegan feta VGN

Starters

Portobello mushrooms, garlic, mature Cheddar, toasted herb crumb, rustic bread V
Ham hock terrine, balsamic red onion chutney, sour dough toasted bread, butter
Calvados oak chip Smoked salmon, candy cane beetroot, horseradish crème fraiche, sourdough GFO
Devonshire dressed crab, grapefruit salad, crème fraiche, herb pesto GF
Carrot and orange soup VG

Mains

Hand-carved turkey, chestnut & thyme stuffing, pig in blanket
Roast potatoes, roasted carrots & parsnips, glazed sprouts, seasonal greens, jus
Game pie with venison, pheasant and partridge, Swede puree, Swiss chard
Colcannon, glazed sprouts, jus
Beef Wellington, Dauphinoise potatoes
roasted shallots, chantenay carrots, Madeira jus
Pan-fried seabass, mussels, clams, Champagne & lobster sauce GF
Dill mash, tenderstem broccoli, glazed sprouts
Roasted butternut squash stuffed with quinoa, vegan feta, pine nuts and
cranberries VGN
tenderstem broccoli, glazed sprouts, caramelised onion compote

Desserts

Christmas pudding, brandy sauce VGNO
Milk Chocolate Parfait, Honeycomb & Raspberries V
Brioche bread and butter pudding V
Espresso chocolate mousse, biscotti biscuits VGN
Cheese Board V
A selection of fine British and European cheeses with black grapes, oatcakes, chutney's and celery.

And

Coffee & Truffles



*To book your table call 01926 334829
Or email us at info.leopard@oldspotpubco.com*