



# The Coppleridge Inn

Wedding Venue, Country Pub, Restaurant & Luxury Lodges

Motcombe, Shaftesbury, Dorset SP7 9HW

Tel: 01747 851980 [www.coppleridge.com](http://www.coppleridge.com)

## DECEMBER 2023 CHRISTMAS MENU

### Starters:



1. Pea soup, truffle, warm bread & butter (V/Vg\*/GF\*)
2. Gravlox of salmon, with sauce gravlox, toasted sourdough (GF\*)
3. Double baked Montgomery cheddar soufflé with homemade chutney (V)
4. Ham hock terrine, special house piccalilli, toasted sourdough (GF\*)

### Mains:



5. Dorset roast turkey, chestnut stuffing, cranberry sauce, pigs in blankets, roast potatoes, winter vegetables & gravy (GF\*)
6. Daube of beef bourguignon (ox cheek), lardon of smoked bacon, parsnip puree, sautéed potatoes, winter vegetables (GF\*)
7. Roasted celeriac, wild mushrooms, red onion confit, sautéed gem lettuce (V/Vg)
8. Deluxe fish pie with cheesy topping, seasonal vegetables (GF\*)

### Desserts:



9. Christmas pudding & brandy cream (V/GF\*/DF\*/Vg\*)
10. Apple & date strudel with clotted cream (V/DF\*/Vg\*)
11. Pear, apple & ginger crumble with an almond topping, custard (V/GF\*/DF\*/Vg\*)
12. A selection of local cheeses, grapes, celery, biscuits & homemade chutney (GF\*)

V=Vegetarian Vg=Vegan GF=Gluten free DF=Dairy free \* =Dish can be adapted for dietary need indicated, if advised in advance

**2 COURSES £29.95, or 3 COURSES £34.95**

Children under 8 years of age can have: a small portion of an adult-size meal (£16 for 2 courses, or £19 for 3 courses), or chicken nuggets, beans, chips & then ice-cream for £10.00

## Book now to secure your date!

Please fill out the below, including each member of your group's name and the number which correlates with the meal's they would like. Please also note any allergies or dietary requirements. And return to us. Full payment 2 weeks in advance of your event. Unfortunately, no refunds for cancellations after this payment is made. Please note that we strongly recommend that the whole group should have the same number of courses – either 2 or 3 courses. If having 2 courses, they should all be either starters or desserts. This allows for a much more inclusive event and speed of service.

*Date & eating time of party:* .....

*Main party contact's name:* .....

*Telephone:* ..... *Email address:* .....

### Dish Choices

<i>No.</i>	<i>Name</i>	<i>Starter no.</i>	<i>Main no.</i>	<i>Dessert no.</i>	<i>Allergies</i>
1					
2					
3					
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20					
	<i>Add more if needed...</i>				

The barn is available for parties at a cost of £395 (incl. bar person). And £80 energy surcharge, thus is it £475. This is conditional on a minimum number of 40 guests attending.