

The Coppleridge Inn

FESTIVE menu



STARTERS

Baked French onion soup, gruyère croûte (V)

Local game terrine, gentleman's relish, pumpernickle

Stilton & walnut souffle, garlic cream (V)

Trio of house cured salmon, celeriac remoulade, quince jam (GF)

Jerusalem artichoke arancini, charred corn ribs, mushroom ketchup (VE GF)

MAIN COURSES

Turkey ballotine, chestnut & sage stuffing, confit leg, all the trimmings

Fillet of brill, saffron confit potatoes, brown shrimp, cucumber & dill butter (GF)

Sweet potato & celeriac pithivier, crispy shallots, butternut puree, seasonal vegetables (VE)

12hr featherblade of beef, potato terrine, red cabbage, bourguignon jus (GF)

DESSERTS

Christmas pudding, brandy sauce

Mince pie spring roll, Christmas pudding ice cream

Sweetshop terrine, raspberry sorbet (GF)

White chocolate & raspberry creme brulee, shortbread

Orange panna cotta, toasted almonds, drunk plums (VE GF)

2 COURSES - £34

3 COURSES - £39

Call 01747851980

Email info@coppleridge.com

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Elm Hill, Motcombe, SP7 9HW

Available by pre-order only, £5 per person deposit required for booking, 10% discretionary service charge added to all bills

