



Christmas Party Menu

TUESDAY – SATURDAY | 3 COURSES £35 | 3 COURSES + DJ & DANCE £45
(AVAILABLE THROUGHOUT DECEMBER FOR LUNCH AND DINNER. MUST BE BOOKED & PREORDERED.)

Starters

MULLED WINE & OXTAIL SOUP

(GFA) Mulled wine braised Oxtail soup, shredded pancake and chopped prunes.

CHICKEN LIVER & BRANDY PARFAIT

(GFA, DF) Smooth chicken liver & Grand Marnier parfait accompanied with melba toast & a winter cranberry chutney.

TRADITIONAL PRAWN COCKTAIL

(GFA, DF) Traditional cocktail of Prawns, peppers, onions, cucumber, coated in cognac infused Marie Rose sauce, brown bread & butter.

BUTTERNUT & SWEET POTATO SOUP

(VE, GFA) Spiced butternut squash and sweet potato soup, served with crusty bread.

Mains

ALL SERVED WITH SEASONAL VEGETABLES, AND GARLIC & THYME ROAST POTATOES

TRADITIONAL ROAST CHRISTMAS TURKEY

(GFA, DF) Bronzed turkey crown, pigs in blankets, sage, onion & cranberry stuffing, graced with a rich Madeira wine gravy.

PAN FRIED SALMON

(GF) Pan fried fillet of Salmon, on pickled shallot & fennel, coated with a Pernod & dill cream sauce.

ROAST BRITISH BEEF

(GFA, DF) Roasted mustard & cracked black pepper sirloin of British beef & Yorkshire pudding, splashed with a rich merlot gravy.

MEDITERRANIAN VEGETABLE PARCEL

(VE, GF) Vegan parcel filled a with roasted Mediterranean vegetable panache, served with a basil passata.

Desserts

TRADITIONAL CHRISTMAS PUDDING

Traditional Christmas pudding with a 5-star cognac cream.

CARAMEL APPLE CRUMBLE

(V) Caramel apple crumble pie with thick calvados custard.

CHEESE BOARD

(V) Selection of 3 cheeses, served with crackers, celery, grapes & a festive spices chutney.

PINEAPPLE CARPACCIO

(VE) Thinly sliced pineapple steeped in anise stock syrup, served with vegan vanilla bean ice cream.



G - Gluten Free, GFA – Gluten Free Alternative, DF – Dairy Free, V – Vegetarian, VE – Vegan, VEO - Vegan Option

The Starr Inn | Market Place, Dunmow, Essex, CM6 1AX | www.thestarrinn.co.uk | reservations@thestarrinn.co.uk