Booking Form

Name: .....

Telephone:.....

Address:.....

.....

Date of Party:.....Arrival Time.....

Number of Party.....

Name	Starter	Main	Dessert

Tea and coffee orders taken on the day. A deposit of £5 per person is required with completed booking form. All major credit cards accepted.

THE RADDLE INN
COUNTRY INN & RESTAURANT

Christmas Menu

Join us at The Raddle Inn to celebrate the festive season in style! Book your table now and enjoy a warm, lively atmosphere with beautifully decorated tables that capture the spirit of the celebrations.

Available throughout November & December
(Except Christmas Day & Boxing Day)

Contact The Raddle Inn today to reserve a table!

Telephone: 01889 507278
Email: peter@logcabin.co.uk • www.raddleinn.com
Quarry Bank, Hollington, Staffordshire, ST10 4HQ

Starters

TOMATO & ROASTED RED PEPPER SOUP
A warming homemade soup of ripe tomatoes and sweet roasted red peppers, served with crunchy croutons and a crusty bread roll.
(VE, V, Gluten-free roll available)

CRAB & COD CROQUETTES
Crisp golden croquettes filled with tender crab and cod, served on a bed of freshly dressed salad with lemon mayo.

CHICKEN LIVER PÂTÉ WITH SCOTCH WHISKY
Smooth chicken liver pâté delicately laced with Scotch whisky, served with freshly dressed salad and crisp toast.
(Gluten-free roll available)

SOUTHERN-FRIED MOZZARELLA POPCORN BITES
Crispy Southern-fried mozzarella bites with a deliciously gooey centre, served with freshly dressed salad and a sweet chilli dip.
(V, GF)

Mains

TRADITIONAL ROAST TURKEY OR BEEF
Your choice of succulent roast turkey or tender roast beef, served with seasonal vegetables, roast potatoes and all the traditional festive trimmings.
(GF and Veggie nut roast option available)

PAN-SEARED MONKFISH
Tender monkfish fillet, pan-seared until golden and served with seasonal vegetables, potatoes and a rich tomato sauce.
(GF)

VEGAN SHEPHERD'S PIE WITH BUBBLE & SQUEAK
A hearty pie comprising of mushrooms, lentils, carrots and spinach. Finished with tarragon and topped with two bubble and squeak cakes. Served with seasonal vegetables and potatoes
(VE, V)

HONEY-ROASTED GAMMON
Tender roasted gammon with a sweet honey glaze, served with seasonal vegetables and potatoes.
(GF)

LOCALLY SOURCED ROSEMARY CRUSTED LAMB CHOP
Served with creamy mash, seasonal vegetables, drizzled in a red wine gravy

Desserts

LOCAL CHEESE & BISCUITS
A tempting selection of locally sourced cheddar, stilton and brie, accompanied by a variety of crisp crackers.
(V)

TRADITIONAL CHRISTMAS PUDDING
A rich and warming traditional Christmas pudding packed with festive fruit and spices, served with your choice of cream, ice cream, brandy sauce or custard.
(V)

SALTED PISTACHIO SEMIFREDDO
A smooth and creamy pistachio semifreddo with a delicate touch of salt, served with your choice of cream or ice cream.
(V)

CHOCOLATE & ORANGE DELIGHT
Rich chocolate dessert with a zesty orange twist, finished with chocolate and festive citrus. Served with cream or ice cream
(V)

THE ULTIMATE STRAWBERRY BAILEYS SUNDAE
Vanilla ice cream layered with juicy strawberries, strawberry sauce finished with Baileys-infused cream and topped with a wafer.
(Gluten-free without the wafer)

To Finish

TEA OR COFFEE WITH MINCE PIES
Finish your festive meal with a warming tea or freshly brewed coffee, accompanied by traditional mince pies.

3 COURSES	4 COURSES
Adults - £26.95	Adults - £33.95
Children - £19.95	Children - £21.95

3 course menu includes either: Starter, Main and Coffee & Mince Pies, or Main, Dessert and Coffee & Mince Pies