



The **JOCKEY Inn**
Sunday Luncheon Menu



£21.95 2 courses £26.95 3 courses

Children aged 10 years and under, half price

S T A R T E R S

Roast Parsnip Soup (V) (GF)

vanilla foam, parsnip crisps

Breaded British Brie (V)

cranberry & red onion marmalade

Ham Hock Terrine

golden beetroot piccalilli, toasted sourdough

Maple & Fennel Cured Salmon Gravavlax (GF)

crème fraiche, caviar & parsley

M A I N C O U R S E S

Medium Rare Roast Sirloin of Grass Fed Beef

homemade yorkshire pudding, red wine reduction

Nut, Spinach & Lentil Roast (V)

wild mushroom gravy

Roast Leg of Lamb Studded with Rosemary & Garlic (GF)

rosemary jus

Pan Seared Fillet of Sea Bass

spring onion mash, orange, sesame & pernod dressing (GF)

Festive Roast Turkey

pigs in blankets, cranberry & sage stuffing, roast turkey gravy

ALL MAIN COURSES ARE ACCOMPANIED BY ROAST POTATOES AND A SELECTION OF FRESH SEASONAL VEGETABLES

D E S S E R T S

Traditional Christmas Pudding

rum sauce

Chocolate & Orange Panna Cotta

cointreau steeped clementines, hazelnut shortbread

Trio of Organic Ice Cream

vanilla ice cream, orange sorbet, devon toffee ice cream

The Jockey's Trio of British Cheese

single gloucester, blue monday & brie accompanied by fruit jelly,

(GF) Gluten Free (V) Vegetarian

Please let us know if you have any dietary requirements or intolerances as many of our dishes can be adapted to meet specific dietary requirements
Pre orders: Please make all dietary requirements / allergens clear when submitting your pre-order, so that our chefs can prepare your meal appropriately.