# The Tiger Inn

## CHRISTMAS FAYRE MENU

## 2026

### STARTERS

Roasted Red Pepper, Sweet Potato & Smoked Paprika Soup with Toasted Ciabatta

Sticky Glazed Christmas Chicken Thigh - Slow Roasted Chicken Thigh finised with a Rich, Festive Brown Sugar Glaze

Smoked Haddock En Croûte - Smoked Haddock Encased in Crisp Golden Pastry, served with a Rich Creamy Cheddar and Leek Sauce

Courgette, Feta and Mint Pastida - Baked Courgette and Feta Pastida, finished with Fresh Mint and Mediterranean Flavours

Classic King Prawn Cocktail - Succulent King Prawns served with Crisp Iceburg Lettuce, Marie Rose Sauce and Bread and Butter

### MAINS

Traditional Roast Turkey with all the Trimmings - Slow-cooked Turkey with Roasted and Mashed Potatoes, Seasonal Vegetables, Pigs in Blanket, Honey Roasted Parsnips and a Meaty Gravy (vegertarian available)

Tender Beef & Balsamic Root Vegetable Pot Pie - Slow-cooked Tender Beef and Seasonal Root Vegetable in a Rich Balsamic Beef Gravy with Shortcrust Pastry Lid & Homemade Chips

Creamy Tuscan Salmon Fillet - Pan-fried Salmon Fillet in a Creamy Garlic and Tuscan Sauce served with a Cripsy Parmesan Croquette and Steamed Green Vegetables

Steak Diane - Pan Seared 8oz Prime Rump Steak with a Rich Diane Sauce with Fries - (£3.00 Supplement)

Mushroom and Bell Pepper Stroganoff - Creamy Mushroom and Roasted Bell Pepper Stroganoff, Rich with Garlic, Herbs and Paprika served with Steamed White Rice

Korean Lamb Kebabs - Tender Lamb Kebabs Marinated in Korean Spices, Grilled and Finished with a Sticky Glaze Sauce served in a Flatbread with Fries

(All meals are served with seasonal vegtables for the table)

### DESSERTS

Traditonal Christmas Pudding with Brandy Cream

Peanut Butter and Pretzel Brownie with a White Chocolate Sauce

Cherry Crumble Cheesecake with Vanilla Pod Ice Cream

Festive Cheeseboard -A Selection of Fine British & French Cheese, served with Crackers, Chutney & Grapes

### TO FINISH

Choice of Coffee or Tea & Mince Pie

2 Course - £27

3 Course - £30