

Christmas 2 Course Menu

2 courses served at lunchtime and mid week evenings from Friday 1st December to Sunday 24th December 2017. 2 courses with either your choice of starter or sweet, main course, plus a cafetière of coffee priced at £22.50.

Rodney's Party Room

is available for an informal Christmas Party with either buffet or canapé style catering. Disco is available until midnight.

Groups of up to 50.

If available, the Rodney Room can be used following your Christmas meal in the pub, for a disco and private bar by prior arrangement.

NEW YEAR'S EVE GLITTER AND GOLD

A Gala Dinner to celebrate New Year. Dress up and be ready to dance the night away.

Menus available in October.

Bookings only.

£48.50

All major Credit and Debit cards accepted except Diner and Amex cards. We cannot accept cheques for less than £20.00. Vat No. 793 7833 72 www.rodneystokeinn.co.uk GRATUITIES ARE AT THE CUSTOMER'S DISCRETION

YOUR CHRISTMAS
CELEBRATION

AT THE
RODNEY STOKE INN
2017

OUR CHRISTMAS MENU IS AVAILABLE ON OUR WEBSITE WWW.RODNEYSTOKEINN.CO.UK

CHRISTMAS 2017 AT THE RODNEY STOKE INN

Our 3 Course Christmas Menu is available lunchtime and evenings
from Friday 1st December until Sunday 24th December priced at £28.50
Our 2 Course Christmas Menu is available at lunchtime and mid week evenings from Friday 1st December to Sunday 24th December priced at £22.50
PARTY BOOKINGS WELCOME

Please speak to Neil, Annette, Andy or Elliot on 01749 – 870209 or email us on annetteneil@aol.com
PLEASE RETURN YOUR BOOKING FORM & DEPOSITS TO US AT The Rodney Stoke Inn, Wells Road, Rodney Stoke. BS27 3XB

STARTERS

TOMATO & Red PEPPER Soup (V)

home-made and served
with croutons
and crème fraiche

GARLIC MARINATED PRAWNS

stir fried in pesto and garlic butter
served with bread fingers
and leaf garnish

ANTIPASTA

a selection of Italian nibbles
with finger bread

MELON SORBET (V) (GF)

tasty melon, served with
a refreshing sorbet

PRAWN COCKTAIL

Norwegian prawns in a marie rose sauce
with leaf garnish
and brown bread and butter

CAMEMBERT (V)

crispy coated and served with leaf salad
and redcurrant jelly

GOATS CHEESE CROSTINI (V)

croutons served with pesto,
tomato and goats cheese
on a bed of leaves

SMOKED SALMON

slices of delicious smoked salmon
served with marie rose sauce
leaf garnish and brown bread and butter

GARLIC MUSHROOMS (V)

crispy coated garlic mushrooms
served with a garlic mayo dip

MAINS

ROAST TURKEY

served with stuffing and pigs in blankets
vegetables and potatoes in season
or

choose something from our à la carte menu below

SALMON FILLET (GF)

with a hollandaise sauce
vegetables and potatoes

Red THAI PRAWN CURRY (GF)

served with pilau rice
and poppadoms

SEA BASS (N) (GF)

on a bed of stir fry vegetables
and cashew nuts
with a lemon grass butter

Chicken Stilton

a casserole of chicken fillet
in a creamy leek and stilton sauce
vegetables and potatoes

Belly of Pork

served with calvados and apple sauce
on a bed of mash
with vegetables

LAMB SHANK

braised in a vegetable gravy
on a bed of mash with vegetables

CHARGILLED VEGETABLE STACK (V) (GF)

with halloumi cheese
served with leaves
and sweet chilli sauce

ROAST Stuffed PEPPERS (V) (GF)

with a tomato and garlic stuffing
topped with goats cheese
on a bed of leaves
and a balsamic dressing

VEAL ESCALOPE

in a porcini mushroom sauce
with vegetables and potatoes

BBQ Rack

a full rack of pork ribs in a BBQ sauce
served with salad and chips

FILLET Medallions

served with a mushroom
and balsamic cream sauce
salad and skinny fries

Rib Eye STEAK (+£5)

a 10oz steak served with chips, peas
tomato, mushroom and onion rings

(V) vegetarian (N) contains nuts
(GF) gluten free

DESSERTS

Choose from our sweet board on the night
A cafetière of coffee to finish.

