



Amberley Inn Christmas Party Menu

Available lunch and dinner from 1st-24th December incl.

How to reserve and pre-order

- Simply pick a date and pay your deposit
- We will require a £10 per head reservation deposit.

All bookings remain unconfirmed until the deposit is taken.
Please pre-order using the form below, scan and return by email to enquiries@theamberleyinn.co.uk or drop in to us anytime.

Your name

Contact telephone number

Email address

Number in your party

Date of your reservation

Preferred time of your table booking

lunch service 12-2.30pm and dinner 6.30-8pm

V- Vegetarian
Ve Vegan

GF Gluten Free
GFO Available as a GF option

Some of our dishes may contain ingredients which can cause allergic reactions such as nuts and shellfish. It is important you identify these, and the members of your party affected.

Please note a discretionary 10% service charge will be added to table of six or more.

One course £22 Two courses £27.50, Three courses £33.95 per head

The Small print- Please note a discretionary 10% service charge will be added to all tables.
Bill settlement will be done on a per table basis unless advised otherwise on your arrival.

Number
Required

Starters

- Grilled goats cheese with a honey beetroot leaf salad and roasted field mushrooms (GF)
- Celeriac and apple soup, served with crusty bread and apple croutons (GFA/ V)
- King prawn cocktail, this classic dish, served with lightly spiced marie rose, baby gem and lemon twirls (GF)
- Duck terrine with cranberries and pistachio, served with spiced plum compote and warmed toasts (GF/ GFO)

Main course

- English roasted turkey (GF)
Festive stuffing, wrapped in smoked bacon, pigs in blankets, roasted potatoes, honey glazed carrots, chestnut brussel sprouts and a rich gravy accompaniment.
- Pan fried lamb rump (GF)
Dauphinoise potato, served with tender stem broccoli, red cabbage and a red wine jus.
- Grilled Hake supreme (GF)
Crushed new potatoes, roasted fennel and tenderstem broccoli with a green pea puree
- Lentil, mushroom and cranberry nutroast (VE/ GF)
Served with roasted potatoes, honey glazed carrots, celeriac puree and a redcurrant and port reduction

Desserts

- Amberley Christmas Pudding (GFO),
served with brandy anglaise and redcurrants (GFO)
- Orange curd pavlova, served with a scorched orange cream and a sable biscuit (GF)
- Vegan chocolate brownie (VE/GF), with roasted cherries and a mango sorbet
- Cheeseboard (available at £3 supplement) red onion chutney, artisan biscuits and winter fruits (GFO)