



Christmas

Festive menu

2 Courses £22.95 | 3 Courses £27.95

Starter

VE CREAMY GARLIC MUSHROOMS

Pan fried wild mushrooms, creamy garlic sauce, toasted brioche

VE GOLDEN BREADED BRIE

Deep fried for the perfect crisp coat & melted brie filling, served with redcurrant jelly

BLACK PUDDING

Black pudding served on a bed of salad with tomato chutney, poached egg & crispy bacon

CHICKEN LIVER PÂTÉ

Nutmeg butter, red onion chutney, toasted brioche

VE BUTTERNUT SQUASH SOUP

Parsnip crisp, sour dough bread

CRISPY CORNISH

WHITEBAIT

Mustard & mayonnaise

Main Courses

BEEF WELLINGTON +£3

Dauphinoise potatoes, honey glazed carrots, beef jus

VE WILD MUSHROOM RISOTTO

With spinach & roasted peppers

Festive Roast

Choose From:

- Norfolk Turkey

With pigs in blankets

VE * Butternut Squash Wellington

Served roast potatoes, stuffing, creamed savoy, roasted root vegetables, parsnip purée, honey glazed carrots, buttered greens, brussels sprouts, gravy, Yorkshire pudding

Enquire for our Vegan Roast Options

PRIME FILLET OF SALMON

Pan fried salmon, creamed mash, white wine sauce, buttered greens

CRANBERRY

CHICKEN ROULADE

Fondant potato, broccoli purée, port & blue cheese sauce

* Contains nuts

Desserts

CHRISTMAS PUDDING

Served with brandy cream

CHEESE BOARD +£2

British cheeses, chutney, apple, celery & biscuits

STRAWBERRY TRIFLE

With a sherry glaze

HOT CHOCOLATE BROWNIE

Drizzled with fudge sauce & vanilla ice cream

TREACLE SPONGE

With a sticky syrup served with hot custard

TRIO OF ICE CREAM & SORBET

Choose three scoops from our selection of ice creams & sorbets



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Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our ALLERGEN MENU which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.