

PADDOCK MENU

CHRISTMAS 2024

STARTERS

Tomato and Basil Soup **V** **GF** (without pastry)

A smooth soup made from tomatoes and fragrant basil, served with a cheese and onion puff pastry pinwheel

Allergens: Soup: Celery. Pastry: Wheat (gluten), egg, milk

Smoked Salmon and Prawn Terrine **GF** (without chutney)

Woodchip smoked salmon mixed with cream cheese, layered with Mediterranean prawns and served with a Bloody Mary tomato chutney and a gluten free toasted croûton

Allergens: Celery, crustaceans, egg, fish, wheat (gluten), milk

Paprika Pork

Slow cooked shoulder of pork marinated in smoked paprika, pulled and served in a wrap with fennel salad, tzatziki and lemon oregano mayonnaise

Allergens: Celery, wheat (gluten), egg, milk, mustard, sulphites

Spinach and Mushroom Tart **V**

Shortcrust pastry filled with wilted spinach and chestnut mushrooms, topped with goats cheese and served warm, garnished with mixed pickles

Allergens: Wheat (gluten), milk, sulphites

Chicken Liver Pâté

A smooth chicken liver pâté with a hint of garlic, served with a slice of wholemeal bread and piccalilli

Allergens: Wheat (gluten), milk, mustard

MAINS

Roast Turkey (without stuffing and pig in blanket)

Slices of turkey served with roast châteaux potatoes, sprouts with bacon, carrots with a hint of orange, roast parsnip, sage and onion sausage meat stuffing and a pig in blanket, served with gravy

Allergens: Celery, wheat (gluten), milk. May contain: Egg

10oz English Sirloin Steak **GF** (without red wine sauce)

English Sirloin (1086 kcals) cooked to your liking, served with a tomato (135 kcals) and mushroom (108 kcals) garnish, with chips (256 kcals) or jacket potato (368 kcals) and peas (69 kcals) or side salad (60 kcals) served with a red wine mushroom sauce

Allergens: Celery, wheat (gluten), milk. Chips: may contain wheat (gluten)

Pan Fried Salmon

Salmon pan fried in butter served with garlic and onion crushed potatoes, tender stem broccoli, green beans and a velouté sauce

Allergens: Celery, wheat (gluten), fish, milk

Rack of Lamb **GF** (without red wine sauce)

Garlic and rosemary seasoned three bone rack of English lamb served with dauphinoise potatoes, tender stem broccoli, braised red cabbage and a red wine sauce

Allergens: Celery, wheat (gluten), milk, sulphites

Breaded Duck

Panko breaded duck breast served in a toasted bun, filled with sweet chilli cranberry relish, melted brie, pickled slaw and served with sage and onion flavoured chips and a side salad

Allergens: Wheat (gluten), egg, milk. Chips: may contain wheat (gluten)

Cauliflower and Red Pepper Curry **V** **GF** (without bhajis and paratha)

A sweet and mild coconut curry with cauliflower florets, red peppers and chickpeas, served with onion rice, two onion bhajis and a paratha bread

Allergens: Curry: Celery, mustard. Onion Bhaji and Paratha: wheat (gluten)

DESSERTS

Christmas Pudding **V**

A moist pudding served with a choice of brandy butter, brandy sauce or cream

Allergens: Wheat (gluten), milk, nuts

Christmas Yule Log **V**

Chocolate sponge rolled and filled with chocolate cream, finished with whipped Chantilly cream, chocolate sauce and raspberries

Allergens: Wheat (gluten), egg, milk, soy (soybeans)

Sherry Cherry Trifle **V**

Black cherries soaked in sherry then set in jelly, layered with chocolate sponge and smooth custard, topped with crème Chantilly and chocolate shavings

Allergens: Wheat (gluten), milk. May contain: Soy (soybeans)

Sticky Toffee Pudding **V** **GF**

A sponge pudding studded with dates, topped with sticky toffee sauce and served with custard or ice cream

Allergens: Egg, milk

Cheese and Biscuits **V**

Brie, cheddar and Stilton served with biscuits, fruit chutney, celery and grapes

Allergens: Celery, wheat (gluten), milk, sesame

TO FINISH

Selection of Tea or Coffee

Please note any additional tea (1 kcal), coffee (41 kcal) or cappuccino (41 kcal) will be charged as follows:
Tea - £1.00, Coffee - £1.20

Add onion rings
to any meal for
£3.50 extra
(281 kcals)
Allergens: wheat (gluten)

ALLERGEN INFORMATION ON THIS MENU IS FOR THE DISH AS A WHOLE.

FOR A DETAILED BREAKDOWN OF ALLERGEN INFORMATION PER DISH PLEASE ASK YOUR SERVER FOR THE ALLERGEN INFORMATION SHEET.

ADULTS NEED AROUND 2000 KCALS PER DAY. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.

WINE LIST

WHITE WINE

Prices are shown in the following order
125ml 175ml 250ml Bottle

1. Spearwood Chardonnay, Australia

Fresh, juicy wine with melon fruit flavour and a crisp finish

£5.40 | £6.20 | £7.40 | £21.50

2. Vignana Pinot Grigio, Italy

Dry and elegant wine with plenty of citrus fruit flavours

£5.80 | £6.60 | £7.80 | £22.50

3. Invenio Sauvignon Blanc, France

Crisp and fresh white wine with grassy floral notes

£25.50

4. Terramater Vineyard Reserve Sauvignon Blanc, Chile

Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish

£28.50

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	Single	Double
Gordon's	£3.80	£5.60
Gordon's Pink	£3.80	£5.60
Bombay Sapphire	£4.00	£6.00
Bombay Citron Lemon	£4.20	£6.70
Villa Ascenti Italian Gin	£4.20	£6.70
Tanqueray Royale Blackcurrent	£4.20	£6.70
Tanqueray Sevilla Orange	£4.20	£6.70

Price listed excludes mixers which are priced separately

ROSÉ WINE

Prices are shown in the following order
125ml 175ml 250ml Bottle

6. Invenio White Zinfandel, USA

A medium-sweet rosé with delicious raspberry and strawberry flavours

£5.40 | £6.20 | £7.40 | £21.50

7. Lyric Pinot Grigio Blush, Venetie, Italy

Light and delicate pink Pinot Grigio that is off dry on the palate

£25.00

8. Henri Gaillard Côtes de Provence Rosé, France

A classic French rosé, bone dry and light bodied with delicate red fruit. Pale pink and fine intensity, an absolute delight to savour and enjoy

£32.00

SPARKLING & CHAMPAGNE

15. Vignana Prosecco Extra Dry

Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish

£30.00

16. Moët & Chandon Brut Impérial NV, Champagne

Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche

£65.00

VODKA

	Single	Double
Smirnoff Red Label	£3.80	£5.60
Ciroc Flavours (Apple, Mango, Pineapple, Red Berry)	£4.60	£7.60

Price listed excludes mixers which are priced separately

RED WINE

Prices are shown in the following order
125ml 175ml 250ml Bottle

9. Clockwork Raven Merlot, Chile

Fruity red wine that has a nice balance of tannin and a rounded finish

£5.40 | £6.20 | £7.40 | £21.50

10. Spearwood Shiraz, South Australia

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices

£24.50

11. Rare Vineyards Malbec, Languedoc-Roussillon, France

A mid-bodied red wine with soft tannins and a jammy dark berry aroma

£27.00

12. Medivo Rioja Crianza, La Rioja, Spain

Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum

£30.00

14. Andean Vineyards Malbec, Mendoza, Argentina

Delicious and bursting with notes of dark fruits including blackberry and plum. Deeply rich and the perfect accompaniment to red meats and cheeses

£32.50

RUM

	Single	Double
Bacardi Carta Blanca	£3.80	£5.60
Captain Morgans Spiced	£4.00	£6.00
Kraken Spiced	£4.20	£6.70
Lambs Navy	£4.00	£6.00
Malibu	£3.80	£5.60

Price listed excludes mixers which are priced separately