



THE STAR INN
— LINGFIELD —

FESTIVE MENU 2020

STARTERS

- Cream of butternut squash and sweet potato soup**
smoked paprika crème fraiche & crusty bread
- Smoked duck and ham hock terrine**
sour dough croutes and plum chutney
- Smoked Scottish salmon and prawn roulade**
beetroot carpaccio with micro herbs & dark rye bread
- Panko crusted Somerset brie**
pineapple and chilli confit & dressed leaves
- Cornish mackerel pate**
Gentlemen`s relish, lemon and ciabatta croutes

MAINS

- Roasted English turkey breast**
cranberry & chestnut stuffing, pigs in blankets,
goose fat roasties & bread sauce
- Pan fried fillets of seabass**
crushed new potatoes, fine beans and crayfish & saffron bisque
- Chargrilled 8oz sirloin steak (£3.00 Supplement)**
triple cooked fat chips, roasted tomato, mushroom
& peppercorn sauce
- Slow roasted confit of duck leg**
crispy bubble & squeak,
mulled red cabbage & port wine jus
- Wild mushroom, parmesan and walnut wellington**
on a truffle cream
with seasonal vegetables and baby potatoes
- Classic steak burger**
brioche bun, cheddar cheese, onion jam,
lettuce & tomato, coleslaw & fries

DESSERTS

Classic crème brulee
homemade shortbread

Clementine posset
spiced fruit compote and shortbread

Rich Christmas pudding
brandy sauce

Baked Bailey`s cheesecake
salted caramel ice cream

Sticky toffee pudding
toffee sauce and vanilla ice cream
Add filter coffee and mince pies
for £1 per person

2 courses £20.95 3 courses £25.95

TO BOOK YOUR FESTIVE FEAST WITH US

TEL: 01342 832364

A deposit of £5 per head is required at the time of booking, which is refundable with 3 days notice.
A discretionary 10% service charge will be added to parties of 8 or more.



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— LINGFIELD —

FESTIVE MENU 2020

2 courses £20.95 3 courses £25.95

Name _____ Contact No. _____

No. of Guests _____ Date _____ Time _____

Please list every party members name
with their order below

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DESSERTS

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Clementine posset																				
Sticky toffee pudding																				
ADD FILTER COFFEE AND MINCE PIES FOR £1 PER PERSON																				

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All our food is prepared in the kitchen where nuts, gluten and other allergens are present.

Our menu descriptions do not include all ingredients, if you have a food allergy please tell us before ordering.

Fish may contain small bones.