Portland Inn Festive Menu 2025



*MUSHROOM & CHESTNUT SOUP TOPPED WITH CRISPY WILD MUSHROOMS & WARM CIABATTA

*GOATS CHEESE WALNUT & HONEY TART WITH A
BEETROOT PUREE & SALAD

*LAMB CROQUETTES ON MINTED PEA PUREE

*CRAB & PRAWN RAMEKIN WITH FOCACCIA



ROAST TURKEY WITH SEASONAL VEGETABLES, HONEY ROASTED CARROTS & PARSNIPS, CAULIFLOWER CHEESE, PIGS IN BLANKETS, STUFFING, YORKSHIRE PUDDING, ROAST POTATOES & RICH GRAVY

NUT ROAST WITH SEASONAL VEGETABLES, HONEY ROASTED CARROTS & PARSNIPS, CAULIFLOWER CHEESE, YORKSHIRE PUDDING, ROAST POTATOES & RICH GRAVY

SLOW ROASTED PORK BELLY WITH DAUPHINOISE POTATOES, APPLE PUREE, A PORK REDUCTION WITH SEAONAL VEGETABLES

BUTTERNUT & ALMOND RISOTTO WITH CRISPY SAGE

BAKED COD FILLET WITH MUSSELS & PRAWNS IN WHITE WINE CREAM SAUCE WITH SAUTE POTATOES & SEASONAL VEGETABLES



TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE

DARK CHOCOLATE & MINT CHEESECAKE WITH VANILLA ICECREAM

MIXED BERRY ETON MESS

GINGERBREAD CREME BRULEE SERVED WITH CINNAMON SHORTBREAD

