

Unicorn Inn

Bar & Restaurant



CHRISTMAS TRIBUTE NIGHT!!

FRIDAY 28th NOVEMBER

**A THREE COURSE MEAL FOLLOWED BY A NIGHT OF
MOTOWN, SOUL AND NORTHERN SOUL WITH THE
FANTASTIC SOULMAN KNIGHT!**



Starters

Homemade Shropshire blue & broccoli soup **V**

Greek style lamb kebab with a fresh Greek salad, pitta bread and a tzatziki dip

Duck liver pâté laced with orange and cognac and finished with an orange jelly. Served with a caramelised red onion chutney and warm farmhouse toasted bloomer

Smoky Jack Daniels BBQ pulled pork loaded potato skins with melted sharp cheddar cheese and sour cream **GF**

Unicorn king prawn and smoked salmon salad with marie rose sauce and farmhouse bread

Mains

Hand carved roast turkey with sage and onion seasoning, a Lincolnshire pig in blanket and our stock gravy

Handmade shorterust steak & stilton pie with our stock gravy

Crispy belly of pork served with award winning Lancashire black pudding and a red wine, roast onion, oak smoked bacon and mushroom sauce

Honey and Dijon mustard crusted baked Scottish fillet of salmon served with a creamy chardonnay, tarragon and king prawn sauce **GF**

Homemade roast parsnip, sweet potato and chestnut bake **V**

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

Desserts

Traditional Christmas pudding made with brandy, rum and cider. Served with brandy cream

Individual lemon meringue pie with fresh cream

Chocolate waffle cheesecake with Madagascan vanilla ice cream

Traditional English cheese and biscuit platter with real ale and apple chutney

Trillionaires chocolate tart with vegan vanilla bean ice cream **Vegan GF**

£53 per person

WE REQUIRE YOUR PRE ORDER FOR YOUR MEAL BY MONDAY 24th NOVEMBER

FULL PAYMENT IS REQUIRED TO SECURE YOUR BOOKING

PLEASE BE SEATED AT YOUR TABLE IN THE RESTAURANT AREA BY 7:15pm

TEL: 01827 880446