Unicorn Inn

Bar & Restaurant

Rod Stewart

CHRISTMAS TRIBUTE NIGHT!!

FRIDAY 11th DECEMBER

A THREE COURSE MEAL FOLLOWED BY A TRIBUTE TO ROD STEWART BY THE BRILLIANT GARRY PEASE

Starters

Homemade Shropshire blue & broccoli soup **V**

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

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

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

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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

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Handmade shortcrust steak & stilton pie with our stock gravy

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Smothered chicken…a succulent breast of chicken wrapped in oak smoked bacon and smothered with our Somerset brie and wild mushroom sauce

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

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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

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Homemade tiramisu

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Chocolate brownie stack with Madagascan vanilla ice cream

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

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

£56 per person

WE REQUIRE YOUR PRE ORDER FOR YOUR MEAL BY MONDAY 7th DECEMBER

FULL PAYMENT IS REQUIRED TO SECURE YOUR BOOKING

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

TEL: 01827 880446