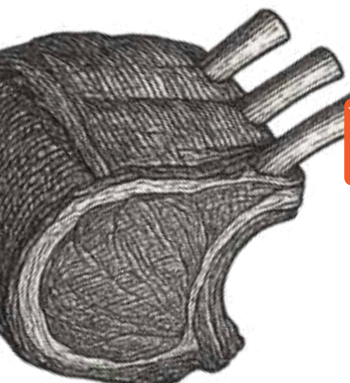


The Portelet Inn



WINTER ROAST MENU

2 course 28.50 | 3 course 33.50

TO START

Chef's Homemade Vegetable Soup v

Crusty bread, Jersey butter

Smoked Salmon & Prawn Roulade

Crème fraîche, sourdough bread

Smooth Duck Liver Pate

Cranberry, toasted brioche bread

Panko Breaded Brie v

Cranberry sauce, balsamic glaze



SUNDAY ROASTS

Roast Rib of Beef

Horseradish

Roast Pork Belly

Apple sauce

Half Herb Roast Chicken

Wrapped in bacon

ROASTED BUTTERNUT WELLINGTON v

Spinach, cumin, lentil

All roasts served with roast potatoes, Yorkshire pudding, buttered cabbage
carrot & swede purée, cauliflower cheese, roast pan gravy

Sunday Extras For The Table

Parmesan & Spring Onion Mash Potato 6.25

Sage & Onion Stuffing, pan gravy 4.95

Garlic Sautéed Green Beans 5.95

Honey & Mustard Glazed Chipolatas 6.25

PUDDING

Pavlova Autumn Berries

Lashings of cream

Creamy Coconut & Cinnamon Rice Pudding v

Cheese Plate

Celery grapes biscuits

Classic Lemon & Lime Sponge Trifle



T&C's Apply



Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.
We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.