

LUNCHTIME BAR SPECIAL!

ROAST TURKEY DINNER

Served with sage and onion seasoning, pig in blanket, our stock gravy and a selection of seasonal vegetables and potatoes.

£9.50

Served Monday to Friday from Midday until 3pm

Available Wednesday 1st December until Wednesday 22nd December

BOXING DAY BRITISH PIE & PUDDING DAY!

Our hand made British pie and pudding specials will be available Boxing day in our bar and restaurant areas. Our Main menu and specials boards will also be available.

Food will be served from Midday until 4pm...booking recommended.

See our web site for more information

www.unicorn-ortononthehill.co.uk

NEW YEAR'S EVE TASTE OF ASIA NIGHT!

See in the new year whilst enjoying our 'Taste of Asia' specials....available from 4pm in our bar and restaurant area.
(main menu and usual specials boards also available)

CHECK OUR WEB SITE AND SOCIAL MEDIA PAGES FOR INFORMATION ABOUT OUR DECEMBER CHRISTMAS PARTY NIGHTS IN OUR RESTAURANT AREA!



Celebrate Christmas &
the New Year with us at the...

Unicorn Inn

BAR & RESTAURANT

ORTON-ON-THE-HILL
NEAR ATHERSTONE
CV9 3NN

TEL: 01827 880446

e-mail: enquiries@unicorn-ortononthehill.co.uk

2021

PRE CHRISTMAS MENU

SERVED IN OUR RESTAURANT AREA

Booking essential

Starters

CHEF'S HEART WARMING SOUP OF THE DAY

MELTING MIDDLE FISHCAKE

A smoked haddock and potato fishcake with a crunchy oat crumb coating and an Applewood cheese centre served with a fresh tomato and roasted red pepper sauce

DUCK LIVER PATE WITH ORANGE COGNAC LIQUEUR

Served with warm toast, salad garnish and a caramelised red onion chutney

GOAT'S CHEESE & FIG PARCELS WITH A BLACK PUDDING AND WALNUT SALAD, BALSAMIC GLAZE & FARMHOUSE BREAD

CHICKEN BALTI SAMOSAS

Crispy, aromatic samosas served on a bed of fresh salad with pieces of fresh poppadom and mango chutney and a drizzle of mint and raita dressing

PEARLS OF HONEYDEW MELON WITH MARC DE CHAMPAGNE SORBET AND A FRESH RASPBERRY COMPOTE V GF

Main Courses

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

OUTDOOR REARED CRISPY BELLY OF PORK

Served with award winning Lancashire black pudding and finished with a rich red wine, mushroom and oak smoked bacon sauce

SHETLAND SALMON GF

A fresh fillet of Scottish salmon gently poached to perfection then finished with a creamy white wine, tarragon and wild mushroom sauce

HANDMADE VENISON PIE

Tender cuts of venison with oak smoked bacon in a red wine and roast onion sauce encased in shortcrust pastry with a rosemary puff pastry lid

MEDITERRANEAN VEGETABLE WELLINGTON WITH A ROASTED RED PEPPER AND TOMATO SAUCE V

ALL SERVED WITH A SELECTION OF POTATOES AND SEASONAL VEGETABLES

Choice of sweet

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM OR VANILLA CUSTARD

LEMON BRÛLÉED MERINGUE TART WITH FRESH CREAM

VANILLA STRAWBERRIES & CREAM CHEESECAKE WITH FRESH CREAM

COOKIE DOUGH CRUNCH PIE WITH MADAGASCAN VANILLA ICE CREAM

ENGLISH CHEESE & BISCUIT PLATTER

Accompanied by mince pies & crackers

£24.95

CHRISTMAS DAY MENU

SERVED IN OUR RESTAURANT AREA

Booking essential

Starters

HOMEMADE SHROPSHIRE BLUE & BROCCOLI SOUP V

HOMEMADE CHICKEN LIVER & BRANDY PATE WITH A CRANBERRY & ORANGE GLAZE

Served with warm rustic bread, salad garnish and a festive chutney

SEAFOOD PLATTER

Garlic king prawns, Scottish oak smoked salmon and homemade mackerel pate served with winter leaves, cherry tomatoes, a horseradish cream, chutney and farmhouse bread

GLAZED PORK BELLY

Crispy pieces of roast chilli glazed belly of pork served with an apple and black pudding fritter, garnished with rocket leaves and finished with a smoky BBQ glaze and pot of Oriental style slaw

STUFFED PORTABELLO MUSHROOM V

An aged stilton and walnut stuffed mushroom served with a homemade apple and cranberry chutney, farmhouse bread and rustic salad

Main Courses

TRADITIONAL ROAST TURKEY WITH SAGE & ONION SEASONING AND A LINCOLNSHIRE PIG IN BLANKET

PORT & REDCURRANT GLAZED SHANK OF LAMB IN A RED WINE, ROAST ONION AND CRISPY SMOKED PANCETTA SAUCE WITH A TOUCH OF MINT & ROSEMARY

A FRESH FILLET OF SCOTTISH SALMON COOKED WITH A DIJON MUSTARD, HONEY & HERB CRUST THEN FINISHED WITH A CHARDONNAY & WILD MUSHROOM SAUCE AND GARNISHED WITH JUICY KING PRAWNS

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Choice of sweet

**TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM OR VANILLA CUSTARD
LEMON BRÛLÉED MERINGUE TART WITH FRESH CREAM**

**TRIPLE CHOCOLATE GIANT COOKIE ICE CREAM SANDWICH WITH CRUSHED CANDY
MINT CHOCOLATE ICE CREAM BOMBE WITH HOT CHOCOLATE SAUCE**

ENGLISH CHEESE & BISCUIT PLATTER WITH VINTAGE PORT

WINE, MINCE PIES & CRACKERS

Visit from Santa with presents!

Adults £77 Children £41

A deposit of £25 per person is required to secure your booking. Full payment is required along with completed pre order by 16th December