



Ashburn Inn

Presents

A Festive Feast

Starter

Vegetable Soup

A comforting blend of garden-fresh vegetables gently simmered in a fragrant herb broth, served with warm crusty bread.

Prawn Cocktail

Succulent Atlantic prawns served on crisp baby gem lettuce, dressed in a classic Marie Rose sauce with a touch of lemon and paprika, finished with fresh herbs and a wedge of lemon.

Creamy Garlic Mushrooms

Sautéed mushrooms in a rich, velvety garlic and herb cream sauce, served on toasted sourdough and finished with a sprinkle of fresh parsley. Comforting, aromatic, and indulgently satisfying.

Mozzarella Sticks

Golden-crisp mozzarella sticks served with a rich cranberry and spiced tomato dip.

Main Course

Christmas Dinner

Turkey Breast wrapped in smoked streaky bacon and stuffed with sausage meat all served with crispy potatoes, honey roast carrot, curried parsnip, sautéed brussel sprouts with crispy pancetta, pig in blanket, Yorkshire pudding and gravy.

The Hamburger

6oz Turkey patty, with smoked streaky bacon, sage and onion stuffing, cranberry sauce and gravy mayo in a toasted pretzel bun. with a pigs in blankets skewer served with crispy potatoes and a festive slaw.

Pigs in Blanket Pizza

12inch woodfired pizza with a tomato base topped with fior di latte, sausage meatballs, crispy pancetta, sage and onion stuffing balls and a gravy dip.

Mushroom Wellington

Sautéed wild mushrooms with garlic, herbs and caramelized onions — all nestled inside a golden, flaky puff pastry served with crispy potatoes, honey roast carrot, curried parsnip, sautéed brussel sprouts and gravy.

Game Pie

A hearty medley of wild venison, rabbit, pheasant, and wood pigeon, slow-cooked in a rich red wine sauce with caramelised shallots and a hint of redcurrant jelly, encased in buttery golden pastry. A rustic and deeply flavorful celebration of the season. Served with creamed mashed potato, honey roast carrot and sautéed brussels sprouts.