THE MUG HOUSE INN
BEWDLEY

Great Food • Great Drinks • Local Vibes

DECEMBER SET MENU

2 COURSES £24.95 OR 3 COURSES £29.95

STARTERS

Mug House soup of the day with crusty sliced baguette
(Can be GF)

Smoked salmon, cream cheese roulade, pickled cucumber, dill
and toasted sourdough bread
(Can be GF)

Crispy beef, Asian slaw, sesame & sweet chilli dressing
(GF)

Wild mushroom arancini, Parmesan, rocket and truffle mayonnaise
(V)

MAIN COURSE

Sliced Roast Turkey crown, pigs in blankets, sage and onion stuffing
roast potatoes and parsnips served with seasonal vegetables and pan gravy
(Can be GF without stuffing)

Pan fried Sea Bass fillets with a shrimp and pea risotto, charred lemon
(GF)

Beef bourguignon with a garlic mash and fine green beans
(GF)

Mushroom, brie and cranberry tart tatin with roasted potatoes,
roasted parsnips, seasonal vegetables and a vegetarian gravy
(V)

DESSERTS

Traditional Christmas Pudding with a brandy custard
(Can be GF)

Apple and cinnamon bread and butter pudding with pouring cream

Milk chocolate and mascarpone cheesecake topped with a mandarin compote

Cheddar and Stilton plate served with cheese biscuits, butter,
celery, grapes and house chutney

Seasons greetings from all at The Mug House Inn Bewdley