



MACHINE INN
TABLE D'HÔTE

TWO COURSES £19 | THREE COURSES £25

Served Monday - Friday | Lunchtime & 5 pm – 6 pm

STARTERS

Roasted Parsnip Soup (NG V)

Parsnip crisps, chives & herb oil

Smoked Ham, Chicken & Parsley Terrine

Date ketchup, pickles

Whipped Truffled Brie (NGO V)

Fig chutney, blossom honey, candied nut granola, warm sourdough

Beetroot & Citrus Cured Salmon (NG)

Crème fraîche, pickled beetroots, burnt orange, radicchio

MAINS

Roasted Chicken Supreme (GF)

Creamed potato, wild mushroom fricassée, tenderstem broccoli

Soy & Guinness Braised Blade of Beef (£3 supplement)

Horseradish creamed potato, beef fat carrot, marrow bone crumb, pickled shallot

Pan Roasted Salmon (NG)

Crushed potato cake, leek fondue, mussels, vermouth & fennel velouté

Butternut Squash Risotto (NG VEO)

Sunflower seeds, crispy sage, blue cheese, roasted walnuts

DESSERTS

Traditional Christmas Pudding (NGO)

Brandy custard, rum & raisin ice cream, redcurrants

Lemon Meringue Posset (NGO V)

Blueberry compôte, toasted almond, vanilla sable biscuit

Coconut Panna Cotta (NG VEO)

Mulled poached pear, gingerbread, citrus sorbet

Duo of British Cheeses (NGO)

Artisan crackers, frozen grapes, caramelised onion chutney, celery

NG - Non Gluten NGO - Non Gluten Option V - Vegetarian VO - Vegetarian Option VE - Vegan VEO - Vegan Option DF - Dairy Free
Allergies and dietary requirements: We regret we cannot guarantee any of our food is totally allergen free. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes.
If you are in any doubt, please select another dish from our menu.