



Welcome to Stretton & The Jackson Stops country inn, Happy Christmas !!

All our food is freshly cooked to order, if ordering main course only please allow 20-25 minutes

Thanks for your patience, Rob

Appetisers

Chef's freshly prepared tomato, roast red pepper and basil soup, salsa Verdi & croutons.	£6.25
Trio of seasonal melon pearls, set in Taylors port jelly, lemon sorbet.	£6.25
Chicken liver parfait, red onion & cranberry relish, granary toast	£6.45
Warmed goat's cheese saladette, sherry glazed figs, honeyed walnuts, beetroot puree	£6.45
Buttered spinach, Parma ham, poached egg, hollandaise	£6.25
Prawn & crayfish timbale, lemon & dill mayonnaise, rocket salad, bisque dressing	£6.95
Kiln roast Peterhead salmon & mackerel saladette, honey & mustard dressing	£6.45
Smoked haddock, lobster, spring onion & brown shrimp fish cake, pickled cucumber, pea puree	£6.95

Main Courses

Beef & venison pie simmered with port & red wine, handcut chips, creamed peas	£14.50
Roast local Tilton turkey crown, wild sage, red onion & apricot seasoning, Grasmere chipolata, roast potatoes, seasonal vegetables & pan gravy	£13.50
Pan fried fillet of sea bass, peashoot, dill & sweet potato risotto, tiger prawns, pak choi	£14.95
Seasoned belly of Grasmere pork, bubble & squeak mash, sausage, red wine jus	£13.95
Grainstore ale battered Grimsby haddock fillet, handcut chips, creamed peas	£13.50
Pan fried chicken supreme, Stilton fondue, fondant potato, red wine jus	£13.50
Rump of lamb, medley of roasted root vegetables, wilted spinach, merlot & redcurrant jus.	£16.95
Handmade leek & Emmental tortelloni, trivet of buttered greens ,	£13.50
Pithivier of wild mushrooms, hazelnuts, cranberry & brie, butter roasts, red wine jus	£13.50
Chargrilled 21 day matured Sirloin steak, 8oz garni, tomato, mushrooms, shallots & handcut chip	£20.95

Choice of steak sauces, peppercorn, red wine jus or Stilton fondue

Sides – dressed salad **£2.95**, vegetable selection **£3.45**, Hand cut chips **£3.45**, Roast potatoes **£2.95**





Desserts - all £6.50

Plum, greengage & rhubarb panna cotta, blackcurrant sorbet, ginger crumb

Sticky toffee pudding, caramel ice cream, butterscotch sauce

Crème brulée, stollen ice cream, biscotti

Poached spiced pear, winter fruit compôte, honey & cinnamon ice cream

Trio of chocolate, warm brownie, white chocolate panna cotta, double chocolate ice cream

Vanilla ice cream sundae, boozy cherries, whipped cream, torched meringue

Matured Victorian recipe Christmas pudding, mincemeat compote, cognac & vanilla sauce

Slate of fine cheeses, biscuits, celery, grapes & homemade date & ale chutney

Full range of Illy barista coffees, Twinings fine teas, liqueurs and dessert wines available

Please let us know if you have any food allergies or dietary requirements. We don't classify individual dishes as they can often be modified to suit specific requirements. We are happy to help!

Thanks for your business and have a great festive season – The Jackson stops team.

