The Inn at Oliver Twistz

FESTIVE MENU

2026

Two courses £39.95 | Three courses £49.95

TO START

Chipolata Bomb
Pancetta wrapped pork chipolata, cranberry & sage
balsamic shallot purée & Madeira jus

Roasted Parsnip & Apple Soup
Bramley apple, sage oil, crispy parsnip & warm bread

Chicken Liver Parfait
Spiced plum chutney, house-made toasted brioche & port reduction

Beetroot-Cured Salmon Gravlax
Horseradish crème fraîche, pickled beetroot, orange, dill & rye crisp

TO FOLLOW

Roast Turkey Roulade
Sage & onion stuffing, pigs in blankets, duck fat roast potatoes
winter vegetables, cranberry & turkey gravy

Highland Venison Steak
6 oz venison steak, dauphinoise potato, roasted roots
braised red cabbage & blackberry port jus

Slow Roasted Pork Belly
Buttery mash, apple & sage, braised cabbage, glazed carrot & cider jus

Roast Scottish Salmon
Smoked bacon & leek potato cake, buttered winter greens
& white wine chive cream

Butternut Squash & Sage Pithivier (V)
Roasted butternut squash, caramelised onion, sage & mature cheddar
creamy mash, honey-glazed winter vegetables & thyme jus

TO FINISH

Christmas Pudding Parfait
Brandy-soaked fruits, candied orange, gingerbread crumb
& warm brandy custard

Sticky Toffee & Gingerbread Pudding
Hot butterscotch sauce, vanilla ice cream & gingerbread crumb

Dark Chocolate & Cherry Delice
Spiced cherry compote, vanilla cream, crushed meringue
& dark chocolate curls

Mulled Apple Charlotte
Warm spiced apple, mulled wine cranberries, brandy crème anglaise
vanilla bean ice cream & cinnamon crumb

A festive season at Oliver Twistz