

**THE HALFWAY INN SPECIALS**  
**Friday 11<sup>th</sup> January 2019**  
**Food served 1200-1430 & 1730-2030**

**SOUP OF THE DAY: £6.25 (GF bread available)**

- Parsnip, pumpkin & butternut squash (GF) (V)
- Broccoli & stilton (GF) (V)

**STARTERS:**

- Deep fried breaded brie with redcurrant chutney & salad garnish £6.95
- Game terrine with crusty bread, chutney & salad garnish £6.95
- Smoked salmon timbale, crusty bread & sour cream £7.95
- Sweet potato & ginger filo parcels with aioli dip & salad garnish £5.95 (V)

**MAINS:**

- Steak & ale pie served with your choice of potatoes, vegetables & a jug of gravy £13.95
- Chicken curry served with rice, poppadom & mango chutney £13.95
- Salmon fillet served with herb butter, new potatoes & salad £14.95 (GF)
- Steak stroganoff and rice £13.95 (GF)
- Moroccan Lamb tagine served with hazelnut cous-cous £14.95 (N)
- Roasted Pepper stuffed with lentils, vegetables & almonds served with new potatoes & salad (V)(N) £11.95
- Shepherd's pie topped with cheesy mash, served with vegetables £12.95

**DESSERTS: £5.95**

- Homemade fruit crumble & custard
- Chocolate brownie with vanilla ice cream
- Sticky toffee pudding, caramel sauce & vanilla ice cream
- Forest Berry Eton Mess (GF)
- Homemade Christmas pudding with brandy custard
- Baked vanilla cheesecake with berry compote

**Dorset Cheeseboard £9.95: Coastal cheddar, Dorset blue vinney, Ford farms truffer, Dorset smoked red cheddar with homemade oatcakes, Dorset real ale chutney, apple, celery & grapes**

**Kids Puds £3.95: sticky toffee pudding & ice cream or chocolate brownie & ice cream**

**IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES  
PLEASE SPEAK TO A MEMBER OF OUR TEAM  
BEFORE ORDERING YOUR FOOD AND DRINK**