

A PROPER PUB CHRISTMAS

Get ready to eat, drink and be merry. Our cracking five-course Christmas Day feast is packed with all the good stuff: proper seasonal flavours, festive classics, and a few tasty surprises to keep you on your toes.

Add a bit of fizz to your day and start the celebrations with some festive sparkle. Enjoy a cheeky glass of Prosecco or push the boat out with some Champers – after all, it’s Christmas!



FIVE COURSES
£75
PER PERSON

CANAPÉS

Greek-Style Sheese® Crostini 
With caramelised onion chutney and olives. *86 kcal*

Smoked Salmon & Avocado Crostini *55 kcal*



SOMETHING TO START

Cheese Soufflé 
Barber’s mature Cheddar, chive & English mustard soufflé with a cranberry & caramelised onion chutney, roasted seeds, dressed rocket and grated Cheddar. *367 kcal*

Smoked Salmon Tartare
Smoked salmon with capers, shallots, dill, mustard and mayo, with lightly toasted bread and butter. *377 kcal*

Ham Hock & Pea Terrine
With a caramelised onion chutney, focaccia croûte and dressed rocket. *263 kcal*

Curried Sweet Potato Soup 
Topped with crispy onion and chives, with bread and butter. *449 kcal*
Vegan option available.  *375 kcal*

THE MAIN EVENT

A Proper Christmas Roast
Hand-carved turkey with pork, cranberry & fig stuffing, a Yorkshire pud, pigs in blankets, roasties, mash, braised red cabbage & apple, honey roast parsnips, roasted carrots, seasonal veg and red wine gravy. *1103 kcal*

10^{oz} Ribeye Steak
With roasties and mash, a Yorkshire pud, honey roast parsnips, braised red cabbage & apple, roasted carrots, seasonal veg and a jug of red wine & mushroom sauce. *1362 kcal*

Grilled Sea Bass Fillets
Topped with flaked smoked salmon in a chive hollandaise butter sauce, with smashed potatoes, honey roast parsnips, samphire and roasted carrots. *738 kcal*

The Festive Squash 
Roasted butternut squash stuffed with peppers, basil, breadcrumbs and topped with mixed seeds, with Tenderstem® broccoli, sprouts and a tomato & herb sauce. *367 kcal*



SWEET TREATS

Mirrored Truffle Torte 
Chocolate crumb base layered with a dark chocolate ganache and topped with a caramel glaze, with raspberry coulis, non-dairy iced cream and dried raspberries. *386 kcal*

Cracking Cheese & Biscuits 
A mix of your fave cheeses with biscuits, caramelised red onion chutney and black grapes. *1111 kcal*

Blood Orange Panna Cotta Tart 
With a scoop of blood orange flavour sorbet, salted caramel sauce and crumbly shortbread. *508 kcal*

The Classic Christmas Pud 
A festive fruity fave with brandy flavour clotted cream ice cream with Christmas pudding pieces and hot brandy sauce. Contains almonds. *570 kcal*

FINISH WITH FESTIVITIES

Mince Pie  *151 kcal*

Five Chocolate Liqueur Truffles 
A surprise selection of chocolate truffles: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck’s Fizz or Rum. *311 kcal*

Adults need around 2000 kcal a day, so make them delicious.
Menu items may change, but don’t worry – you’ll receive confirmation of menus ahead of your booking.

 Suitable for vegetarians.  Suitable for vegans.  Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a ‘may contain’ warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Ingredients are based on standard product formulations; variations may occur.

Weights stated are uncooked weights. Mirror Truffle Torte contains oats. The Classic Christmas Pud contains almonds. Please inform our team of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus don’t list all ingredients. Full allergen information is available for all food and drinks, detailing the 14 legally declarable allergens contained in our dishes and drinks. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is significant risk of cross-contamination in our deep fat fryers.