

CHRISTMAS DAY MENU

 *3 courses for £70pp* 

TO START

BUTTERNUT SQUASH & CHILLI SOUP (V)

Choose to have the soup garnished with crispy onions and chives, served with a slice of bread and butter 346 kcal or garnished with chives, served with a seeded roll and butter 376 kcal.

HAM HOCK & PEA TERRINE

With a plum & apple chutney, served with focaccia croûte and dressed rocket leaves. 321 kcal

HOT-SMOKED SALMON

With capers, shallots, dill, mustard and mayo, served with lightly toasted bread and butter. 403 kcal

BARBER'S MATURE CHEDDAR & ENGLISH MUSTARD SOUFFLÉ (V)

Served with a plum & apple chutney, roasted seeds, rocket leaves and Italian hard cheese shavings. 423 kcal

MAIN EVENT

HAND-CARVED TURKEY

Served with succulent pigs in blankets, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, pork, cranberry & fig stuffing, roasted parsnips & carrots, braised red cabbage & apple, seasonal veg and a rich beef gravy. 1078 kcal

EASTERN SPICED VEGETABLE ROAST (V)

Finished with a seed crumb, served with crisp roast potatoes, a golden Yorkshire pudding, roasted parsnips & carrots, braised red cabbage & apple, seasonal veg and a rich tomato & herb sauce. 1024 kcal

GRILLED SEA BASS FILLET

With flaked hot-smoked salmon in a chive hollandaise sauce, served with smashed new potatoes, roasted carrots, samphire and roasted parsnips. 743 kcal

10OZ RIBEYE STEAK

Served with a rich red wine & mushroom sauce, crisp roast potatoes, braised red cabbage & apple, buttery mashed potato, a golden Yorkshire pudding, roasted parsnips & carrots and seasonal veg. 1313 kcal

TO FINISH

CHRISTMAS PUDDING (V)

Packed with juicy sultanas and served with brandy flavoured clotted cream ice cream with Christmas pudding pieces and hot brandy sauce. 570 kcal

BELGIAN CHOCOLATE & RASPBERRY TORTE (VG)

Served with raspberry sorbet and a raspberry & mint compote. 408 kcal

PANETTONE CHEESECAKE (V)

A sweet oatmeal biscuit base topped with vanilla flavour cheesecake with panettone and brioche pieces, orange curd and chocolate chips, served with a drizzle of salted caramel sauce and a jug of amaretto custard. 576 kcal

BRITISH CHEESE PLATE (V)

A selection of british cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1111 kcal

Adults need around 2000 kcal a day.

Menu items may be subject to change. All bookings will receive a confirmation of the relevant menus prior to your booking date.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) 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.

Do you have any allergies?

Please inform staff of any allergies before placing your order, even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food and drinks, detailing the 14 legally declarable allergens contained in our dishes.

While 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.

All vegan cheese used in our dishes is non-dairy. Our burger cheese slice is processed. Fish and poultry dishes may contain bones. *Brandy sauce contains alcohol. All weights are approximate uncooked. Ingredients are based on standard product formulations; variations may occur. Calories/nutritional values stated are subject to change. There is significant risk of cross-contamination in our deep fat fryers.