

A CRACKING CHRISTMAS DAY



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!



CANAPÉS

Greek-Style Sheese® Crostini **VG**
With caramelised onion chutney and olives. *68 kcal*
Smoked Salmon & Avocado Crostini *57 kcal*

SOMETHING TO START



Cheese Soufflé **V**
Camembert & mature Cheddar soufflé with a cranberry & caramelised onion chutney, roasted seeds and dressed rocket. *423 kcal*
Curried Sweet Potato Soup **V**
With crispy onion and chives, served with bread & butter. *451 kcal*
Vegan option available. **VG** *376 kcal*
Ham Hock & Pea Terrine
With a caramelised onion chutney, bloomer bread and dressed rocket. *285 kcal*
Smoked Salmon & King Prawn Cocktail
Smoked salmon & king prawns on iceberg lettuce with seafood sauce and chives. *283 kcal*

THE MAIN EVENT

A Proper Christmas Roast
Hand-carved turkey with pork stuffing, a Yorkshire pud, pigs in blankets, roasties, buttery mash, braised red cabbage & apple, honey roast parsnips, roasted carrots, seasonal veg and red wine gravy. *1068 kcal*
10oz Ribeye Steak
With roasties and buttery 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*
Baked Salmon Fillet
With flaked smoked salmon in a chive hollandaise sauce, served with smashed new potatoes, honey roast parsnips, samphire and roasted carrots. *763 kcal*
Roasted Stuffed Butternut Squash **VG-M**
Stuffed with peppers, basil and breadcrumbs, topped with mixed seeds and served with Tenderstem® broccoli, Brussels sprouts and a tomato & herb sauce. *368 kcal*



SWEET TREATS

White Chocolate Gâteau
A white chocolate, Sicilian lemon & mascarpone gâteau, served with raspberry coulis. *408 kcal*
**Contains Alcohol.
British Cheese Plate **V**
A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. *1112 kcal*

Christmas Pudding **V**
Packed with juicy sultanas and served with brandy flavour clotted cream ice cream with Christmas pudding pieces and hot brandy sauce. *566 kcal*
**Contains Almonds.
Mirrored Truffle Torte **VG**
Chocolate crumb base layered with a vegan dark chocolate ganache and topped with a caramel glaze, served with raspberry coulis, non-dairy iced cream and freeze-dried raspberries. *386 kcal*

FINISH WITH FESTIVITIES



Five Chocolate Liqueur Truffles **V**
5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum. *311 kcal*
Mince Pie **V** *156 kcal*

V Suitable for vegetarians.
VG Suitable for vegans.
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. Ingredients are based on standard product formulations; variations may occur.

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.
Weights stated are uncooked weights. Mirror Truffle Torte and Greek-Style Sheese Crostini contain oats. 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.