

Christmas Day

SAMPLE MENU

FOUR COURSES

START YOUR CELEBRATIONS WITH A COLD GLASS OF FIZZ, ON US!

CANAPÉS

Greek-Style Sheese® Crostini (VG)

With caramelised onion chutney and olives. 103 kcal

Hot-Smoked Salmon & Avocado Crostini

127 kcal

SOMETHING TO START

Crispy Coated Prawns

With seafood sauce and lightly toasted bread and butter. 584 kcal

Butternut Squash & Chilli Soup (V)

Garnished with crispy onion and chives, served with bread and butter. 346 kcal

(VG) alternative available 272 kcal

Pork, Duck & Orange Pâté†

With apple & cider brandy chutney* and lightly toasted bread and butter. 380 kcal

Barber's Mature Cheddar & English Mustard Soufflé (V)

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

THE MAIN EVENT

Hand-Carved Turkey

Served with pork, cranberry & fig stuffing, a Yorkshire pudding, a pig in blanket, roast potatoes, braised red cabbage & apple, seasonal vegetables and red wine gravy*. 850 kcal

10oz Ribeye Steak

Served with a red wine & mushroom sauce, roast potatoes, braised red cabbage & apple, mash, a Yorkshire pudding and seasonal vegetables. 1266 kcal

Winter Wellington (VG-M)

A puff pastry wellington slice filled with butternut squash, chickpeas, sweet potato, carrot, walnuts and smoky red pepper & redcurrant chutney, served with roast potatoes, braised red cabbage & apple, seasonal vegetables, caramelised onion chutney and red wine gravy*. 827 kcal

Grilled Sea Bass Fillets

With flaked hot-smoked salmon in a chive hollandaise sauce, served with smashed new potatoes and seasonal vegetables. 745 kcal

SWEET TREATS

Christmas Pudding (V)

Packed with juicy sultanas and served with creamy custard. 426 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

Belgian Chocolate & Raspberry Torte (VG)

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

Cheese & Biscuits

A selection of Taw Valley mature Cheddar, Stilton® and Camembert served with biscuits, caramelised red onion chutney, black grapes and celery sticks. 594 kcal

FINISH WITH FESTIVITIES

A Mince Pie (V) 151 kcal

Assorted Chocolate Liqueur Truffles (V)

Five sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz or Rum. 305 kcal

Pot of tea (V) with milk 43 kcal or coffee (V) with milk 46 kcal

Adults need around 2000 kcal a day.

Menu items may change, but don't worry – you'll receive confirmation of menus ahead of your booking.

Terms & Conditions: Subject to availability. A deposit of £10 per person will be required for bookings. This menu is available on/between 12th November–31st December 2024 but pricing will differ. See pricing sheet for full details. Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (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. Do you have any allergies? Please inform a team member of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients. Full allergen information is available on request. 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. Our burger cheese slice is processed. *Brandy chutney and red wine gravy contains alcohol. †Pâté starter also includes chicken. Calories/nutritional values stated are subject to change. Fish and poultry dishes may contain bones and/or shell. Biscoff is a registered trademark of Lotus Bakeries. All products and offers are subject to availability. Prices include VAT, at the current rate. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

DRINK SENSIBLY