

# Christmas Day

## SAMPLE MENU

3 courses



## STARTERS

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

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

### HAM HOCK & PEA TERRINE

With a plum & apple chutney, served with ciabatta croûte and dressed rocket leaves. 287 kcal

### CURRIED SWEET POTATO SOUP (V)

Topped with crispy onion and chives, served with bread & butter. 449 kcal

**VEGAN ALTERNATIVE AVAILABLE.** 375 kcal

### SMOKED SALMON

Flaked smoked salmon bound with capers, shallots, dill, mustard and mayo, served with lightly toasted bread & butter. 377 kcal

## MAIN EVENT

### 100Z RIBEYE STEAK

With a rich red wine & mushroom sauce, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, honey roast parsnips, braised red cabbage & apple, roasted carrots and seasonal veg. 1354 kcal

### HAND-CARVED TURKEY

Accompanied by succulent pigs in blankets, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, pork, cranberry & fig stuffing, honey roast parsnips, braised red cabbage & apple, roasted carrots, seasonal veg and a rich beef gravy. 1114 kcal

### GRILLED SEA BASS FILLETS

With flaked smoked salmon in a chive hollandaise sauce, served with smashed new potatoes, honey roast parsnips, samphire and roasted carrots. 738 kcal

### ROASTED STUFFED BUTTERNUT SQUASH (VG-M)

A roasted butternut squash half, stuffed with peppers, basil and breadcrumbs, topped with mixed seeds and served with Tenderstem® broccoli, brussels sprouts and a tomato & herb sauce. 367 kcal

## SOMETHING SWEET

### CHRISTMAS PUDDING (V)†

Packed with juicy sultanas, served with brandy flavour clotted cream ice cream, Christmas pudding pieces and hot brandy sauce. 570 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 kream and freeze-dried raspberries. 386 kcal

### BLOOD ORANGE PANNA COTTA

A tangy blood orange panna cotta filled tart served with a scoop of blood orange flavoured sorbet, salted caramel sauce and crumbly shortbread. 508 kcal

### BRITISH CHEESE PLATE (V)

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

**SOCIAL PUB  
AND KITCHEN**

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 contain alcohol. † Contains almonds. ‡ Contains oatmeal. Biscoff is a registered trademark of Lotus Bakeries. 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.