

CHRISTMAS DAY MENU

5 COURSES FOR 40.00

TOMATO & ALMOND PESTO CANAPÉS (VG) & FIZZ ON ARRIVAL

STARTERS

PRAWN, LOBSTER & SEAFOOD COCKTAIL

Crispy breaded prawns on a bed of lobster & seafood salad, with a sweet chilli mayo

SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with toasted bread and red onion chutney

MUSHROOM CROSTINI (VG)

Toasted bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

TOMATO & BASIL SOUP (V)

Served with bread and butter

Vegan option available on request

MAINS

HAND-CARVED TURKEY

With a pork, cranberry & fig stuffing, pigs-in-blankets, roast potatoes, braised red cabbage, roasted parsnips, seasonal vegetables, a Yorkshire pudding and a red wine gravy

RIB OF BEEF

Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes, a Yorkshire pudding, seasonal vegetables, braised red cabbage and roasted parsnips

FILLET OF SALMON

With butter & chive-glazed roast baby potatoes, braised red cabbage, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce, topped with a lobster & seafood beignet

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with roast potatoes, braised red cabbage, roasted parsnips, seasonal vegetables and a Yorkshire pudding

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables, roasted parsnips and cranberry gravy on the side

Add a of side pork, cranberry & fig stuffing 1.95

Add a side of six pigs-in blankets 1.95

DESSERTS

CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum, served with hot brandy sauce and mince pie ice cream

CHERRY BROWNIE CHEEZECAKE (VG-M)

Served with Belgian chocolate sauce.

Contains almond milk

CHOCOLATE AND HAZELNUT TART (V)

Rich chocolate tart topped with hazelnut sauce, with a smooth and creamy white chocolate filling, served with mince pie ice cream and Belgian chocolate sauce

CHRISTMAS MINCE PIE SUNDAE (V)

Mince pie ice cream layered with caramel sauce, chocolate fudge cake pieces, and Belgian chocolate sauce finished with a swirl of cream and topped with a flake and festive edible glitter

PORNSTAR PAVLOVA (V)

A meringue nest, topped with a Prosecco, vodka, mango & passion fruit compote, with Champagne sorbet

TO FINISH

COFFEE & MINCE PIE (V)

CHILDREN'S MENU

3 COURSES 20.00

STARTERS

Cheesy garlic tiger bread (V) or Panko-crumbed calamari sticks or Tomato & Basil Soup (V) Vegan option available

MAINS

Hand-carved Turkey or Festive crispy buttermilk fillet burger or Vegetable & Cranberry roast (VG) or Festive Vegan burger (VG)

DESSERTS

Cheery brownie cheezecake (VG-M). Contains almond milk or Vanilla ice cream (V) or Cookie-crumb profiteroles (V)

Full allergen information is available on request, from our team. Our menus do not list all ingredients. (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.

See main menu for full terms and conditions, plus allergen guidance.