

# CHRISTMAS DAY MENU

5 COURSES FOR 50.00

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 25.00

## 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.