

CHRISTMAS DAY

3 COURSES £49.50

SPICED PARSNIP SOUP

with artisan sourdough roll & Maldon sea salted butter (v)

ATLANTIC PRAWN COCKTAIL

in marie rose sauce with baby gem lettuce, smoked paprika, artisan sourdough and lemon

BRUSSELS PATE

with caramelised red onion chutney, artisan sourdough and Maldon sea salted butter

BREADED GARLIC MUSHROOMS

with truffle garlic aioli (v)

DEEP-FRIED BRIE

with dressed baby leaves and sweet chilli dip

ROAST TURKEY OR NUT ROAST

with roast potatoes, parsnips, carrots, brussel sprouts, sage & onion stuffing, yorkshire pudding & gravy

JOLLY BURGER

chuck steak patty with brie, bacon & cranberry, with skinny fries, coleslaw and salad

SALMON & SMOKED HADDOCK FISHCAKE

with skinny fries, crushed garden peas and parsley sauce

35-DAY DRY-AGED 10OZ SIRLOIN STEAK

with chunky chips, roast plum tomato, field mushroom and peppercorn sauce

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

LUXURY CHOCOLATE BROWNIE

with chocolate ice cream & toffee sauce

RASPBERRY FRANGIPANE

with custard

LEMON ROULADE

with raspberry compote

PROFITEROLES

with chocolate sauce & chantilly cream



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.