



# CHRISTMAS DAY MENU



Last available booking time 5pm

## STARTERS

### ROASTED ROOT VEGETABLE & MAPLE SOUP V

Garnished with cream, chopped chives and served with a bread roll (Vegan option available Ve)

### DUCK PÂTÉ†

With caramelised red onion chutney and sourdough toast

### FESTIVE SEAFOOD TRIO

Slices of smoked salmon, a mini king prawn cocktail and spicy crackerjack prawns served with brown bread

### CAMEMBERT TARTLET† V

Crisp pastry with a rich, creamy Camembert filling topped with a mixed spiced shallot & cranberry chutney with a hint of sherry

## MAINS

### HAND-CARVED ROAST TURKEY

With sage & onion seasoned roast potatoes, a pig in blanket, green vegetables, red cabbage, sprouts, honey-roasted parsnips, a sage & onion stuffing ball, Yorkshire pudding, cranberry sauce and gravy

### FILLET OF SALMON

In a prawn & butter sauce, served on chive mash with green vegetables and sprouts

### MUSHROOM, CRANBERRY, SPINACH & BRIE WELLINGTON V

With red onion chutney, sage & onion seasoned roast potatoes, green vegetables, red cabbage & sprouts, honey-roasted parsnips, a Yorkshire pudding, cranberry sauce and gravy

### ROOT VEGETABLE, CRANBERRY & APRICOT BAKE VE

With a sunflower & pumpkin seed oatly topping, sage & onion seasoned roast potatoes, green vegetables, red cabbage, sprouts and a jug of gravy

### SIRLOIN STEAK & RIB COMBO†

A 21-day aged 10oz sirloin steak and a half rack of ribs glazed with our Jim Beam® BBQ sauce, with seasoned chips, southern-fried onion nest, roasted mushroom and tomato

### SLOW-COOKED HALF DUCK WITH ORANGE SAUCE

With a traditional orange sauce, sage & onion seasoned roast potatoes, green vegetables, red cabbage, sprouts and honey-roasted parsnips

### 12oz\* RIB EYE STEAK STILTON MELT

A 21-day aged 12oz Rib Eye steak topped with melted Stilton served with a beef dripping sauce, seasoned chips, grilled mushroom and tomato and a southern-fried onion nest

## DESSERTS

### CHRISTMAS PUDDING† V

Served with your choice of brandy sauce or custard (Vegan option available with vegan custard Ve)

### BAILEYS® PROFITEROLES† V

Real dairy ice cream, topped with salted caramel sauce and chocolate fudge pieces

### BILLIONAIRE'S CHOCOLATE BAR V

A rich chocolate and caramel dessert, served with fluffy dairy cream, toffee fudge sauce and a golden Oreo® biscuit coin (Vegan option available, served with vegan iced dessert Ve)

### MANDARIN CHEESECAKE

With fresh strawberries, fluffy cream and strawberry sauce

### ETON MESS SUNDAE V

Fresh blueberries and strawberries on top of dairy ice cream with crushed meringue, strawberry sauce and topped with fluffy cream

### BLACKCURRANT MOUSSE VE

A tangy blackcurrant mousse on a light biscuit base (Also available with real dairy ice cream as a non vegan option)

### DEEP-FILLED APPLE PIE V

Deep-filled apple pie dusted with demerara sugar served with your choice of custard or ice cream (Vegan option available Ve)

## TO FINISH

TEA OR COFFEE & CHOCOLATE MINT CRISP