

# CHRISTMAS DAY MENU

FOUR COURSES £32.95

AVAILABLE SUNDAY 25TH DECEMBER. PRE-BOOKING REQUIRED

## TO START

Glass of Fizz

## STARTERS

### Chicken Liver Pâté\*

Toasted ciabatta and spiced  
Christmas chutney (507 kcal)

### Prawn Cocktail\*†

North Atlantic prawns, Marie Rose sauce, baby  
gem leaves and toasted ciabatta (505 kcal)

### Crispy Breaded Garlic Mushrooms v

Cranberry BBQ dip (294 kcal)

### Maple-Roasted Parsnip Soup\* vE

Warm ciabatta (363 kcal)

## MAINS

### Traditional Christmas Dinner with all the Trimmings\*

Hand-carved roast turkey with  
pigs-in-blankets, pork & sage stuffing,  
roast potatoes, maple-roasted root  
vegetables, Brussels sprouts  
and red wine gravy (817 kcal)

### Pan-Fried Seabass\*†

Baby new potatoes, tender-stem  
broccoli and white wine sauce (559 kcal)

### Butternut Squash, Mushroom & Ale Pie v, VE

Roast potatoes, maple-roasted root  
vegetables, Brussels sprouts and  
red wine gravy (1043 kcal)

### Festive Burger

Crispy buttermilk chicken, streaky bacon,  
melted Brie, and cranberry & red onion  
chutney in a brioche bun with a  
pig-in-blanket, fries and pickle (1004 kcal)

### 6oz Sirloin Steak\*

Chunky chips, onion rings, slow-roasted  
tomato and Diane sauce (1237 kcal)

## DESSERTS

### Warm Chocolate Brownie v

Christmas pudding ice cream  
(968 kcal)

### Chocolate Orange Torte v, VE, GF

Jude's ice cream and  
raspberry sauce (432 kcal)

### Profiteroles v

Salted caramel popcorn  
and chocolate sauce  
(368 kcal)

## TO FINISH

Coffee and Mince Pie v, VE

\*Gluten-free option available. Please speak to a member of the team for more details.