CHRISTMAS DAY MENU

FOUR COURSES £49.95

Available Sunday 25th December.
Pre-booking required.

Starters

Maple-Roasted Parsnip Soup * VE
Warm ciabatta (363 kcal)

Chicken Liver & Cognac Pâté *
Toasted ciabatta and
spiced Christmas chutney (507 kcal)

Crispy Brie Wedges * V
Rocket salad and sticky red onion chilli jam (354 kcal)

Salmon Gravadlax * †
Horseradish cream, toasted sourdough
and lemon oil (561 kcal)

Mains

Traditional Christmas Dinner with all the Trimmings *
Hand-carved roast turkey, Cumberland pigs-in-blankets, pork & sage stuffing, roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (817 kcal)

Butternut Squash, Mushroom & Ale Pie V, VE
Roast potatoes, maple-roasted root vegetables, Brussels sprouts with red wine gravy (1040 kcal)

Pan-Fried Sea Bass GF †
King prawn & Prosecco risotto (646 kcal)

Slow-Roast Pork Belly GF
Dauphinoise potatoes, braised red cabbage in a caramelised apple & cranberry sauce, sautéed greens and a red wine gravy (1474 kcal)

Short-Rib of Beef GF
Hasselback potatoes, caramelised shallots and sautéed greens (1470 kcal)

Desserts

Christmas Pudding V
Brandy sauce with
rum & raisin ice cream (486 kcal)

Chocolate & Clementine Torte VE, GF
Jude's blood orange sorbet and clementine (432 kcal)

Rich White Chocolate Cheesecake V
Chocolate honeycomb, dark chocolate shavings and a raspberry fruit coulis (413 kcal)

Selection of Artisan Cheese *
Sourdough, chutney, celery and grapes (743 kcal)

To Finish

Coffee and Mince Pie V, VE

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