

CHRISTMAS DAY MENU

FOUR COURSES £59.95

Available Sunday 25th December.

Pre-booking required.

Starters

Maple-Roasted Parsnip Soup* VE

Warm ciabatta (363 kcal)

Crispy Brie Wedges* V

Rocket salad and sticky red onion chilli jam (354 kcal)

Chicken Liver & Cognac Pâté*

Toasted ciabatta and
spiced Christmas chutney (507 kcal)

Salmon Gravavlax* †

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)

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)

Butternut Squash, Mushroom & Ale Pie V, VE

Roast potatoes, maple-roasted root vegetables, Brussels sprouts with red wine gravy (1040 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)

Rich White Chocolate Cheesecake V

Chocolate honeycomb, dark chocolate shavings and a raspberry fruit coulis (413 kcal)

Chocolate & Clementine Torte VE, GF

Jude's blood orange sorbet and clementine (432 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.