

FESTIVE MENU

AVAILABLE 17TH NOVEMBER TO 30TH DECEMBER 2020, EXCLUDING CHRISTMAS DAY AND BOXING DAY

STARTERS

TOMATO SOUP V

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

OVEN BAKED MUSHROOMS V

In a cheesy sauce with mature Cheddar & chives

KING PRAWN COCKTAIL

King prawns in Thousand Island dressing, rippled with our famous Red Devil sauce. Served on shredded lettuce with brown bread

BUTTERMILK-FRIED CHICKEN[†]

With Jim Beam® BBQ dip

MAINS

CHRISTMAS DINNER

Choose from hand-carved turkey or half rotisserie chicken

With sage & onion seasoned roast potatoes, a Cumberland pig in blanket, red cabbage, green vegetables, sprouts, a sage & onion stuffing ball, Yorkshire pudding and gravy

LAYERED VEGETABLE TART V

Puff pastry case filled with a sweet beetroot chutney, spiced butternut squash with an oat & chestnut crumb, served with green vegetables, sprouts, red cabbage, a Yorkshire pudding & gravy
(Vegan option available Ve)

FILLET OF SALMON

Our simply grilled salmon fillet with chive mash, a rich butter sauce, green vegetables and sprouts

THE CHRISTMAS DIRTY BURGER

Beef burger topped with cheese sauce and cranberry BBQ sauce in a toasted brioche-style bun with gem lettuce and Monterey Jack cheese. Topped with a pig in blanket and served with sage & onion seasoned chips and a beef dripping gravy

JIM BEAM® BBQ RIBS[†]

Our famous pork ribs, slow-cooked for 3 hours, glazed with Jim Beam® BBQ sauce, served with our seasoned chips

10oz* SIRLOIN STEAK (+£5 supplement)

21-day aged sirloin steak served with seasoned chips, roasted mushroom, tomato, a southern fried onion nest and served with a beef dripping sauce

DESSERTS

CHRISTMAS PUDDING[†] V

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

BAILEYS® PROFITEROLES[†] V

Served with real dairy ice cream topped with salted caramel sauce and chocolate fudge pieces

SUNDAE BEST V

Real dairy ice cream drizzled with your choice of raspberry, strawberry, Belgian chocolate or toffee sauce

BILLIONAIRE'S CHOCOLATE BAR V

A rich chocolate and caramel dessert served with real dairy ice cream and a toffee fudge sauce
(Vegan option available, served with vegan iced dessert Ve)

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE V

With a sticky toffee biscuit base, served with raspberries in sauce and real dairy ice cream



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 Oreó® 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



BOXING DAY MENU



STARTERS

SOUP OF THE DAY 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

OVEN-BAKED MUSHROOMS V

In a cheesy sauce topped with mature Cheddar and chives

KING PRAWN COCKTAIL

King prawns in Thousand Island dressing, rippled with our famous Red Devil sauce. Served on shredded lettuce 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

CHRISTMAS DINNER

Choose from hand-carved turkey or half rotisserie chicken

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

FILLET OF SALMON

Our simply grilled salmon fillet with chive mash, a rich butter sauce, 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 and gravy

LAYERED VEGETABLE TART VE

Puff pastry case filled with a sweet beetroot chutney, spiced butternut squash with an oat & chestnut crumb, served with green vegetables, sprouts and gravy

10oz* SIRLOIN STEAK

21-day aged sirloin steak served with seasoned chips, roasted mushroom, tomato, southern-fried onion nest and served with a beef dripping sauce

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

DESSERTS

CHRISTMAS PUDDING† V

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

BAILEYS® PROFITEROLES† V

Served with real dairy ice cream topped with salted caramel sauce and chocolate fudge pieces

CHOCOLATE FUDGE CAKE V

With Belgian chocolate sauce and real dairy ice cream

MANDARIN CHEESECAKE

With fresh strawberries, fluffy cream and raspberry sauce

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)

SUNDAE BEST V

Real dairy ice cream drizzled with your choice of raspberry, strawberry, Belgian chocolate or toffee sauce

BLACKCURRANT MOUSSE VE

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