

STARTERS

Caramelised Winter Vegetable Soup (v)

With a hint of maple-flavoured syrup, served with bloomer bread

Crayfish Cocktail*

Crayfish tails with a cocktail sauce on baby gem, served with bloomer bread

Pork & Chicken Liver Pâté*

With a hint of cider and mustard, served with toasted bloomer bread and a fig, balsamic, date & cranberry chutney

Chorizo Bubble & Squeak

Savoy cabbage & potato cake, topped with pan-fried chorizo, a free-range poached egg and smoked Hollandaise sauce



MAINS

Slow-Cooked Rib of Beef*

(£2 supplement per person)

Served on the bone, with goose fat roast potatoes, Yorkshire pudding, glazed carrots, Brussels sprouts, kale, braised red cabbage and a rich red wine sauce

Chef & Brewer Festive Burger

Beef burger topped with a British pork & cracked black pepper burger, streaky bacon and melted Brie, with skin-on fries, cranberry & barbecue ketchup and sprout slaw

Hand-Carved Roast Turkey

With goose fat roast potatoes, glazed carrots, Brussels sprouts, kale, braised red cabbage, sage & onion stuffing, pig-in-blanket, Yorkshire pudding and gravy

Smoked Salmon, Gruyère & Prosecco Tart[†]

In a chive & red onion pastry case, served with fine beans, savoy cabbage & potato cake, a free-range poached egg, poached salmon and smoked Hollandaise sauce

Roasted Duck Breast*

Marinated in soy & sesame and served with roast baby potatoes, kale, roasted red onion and a rich red wine sauce

Festive Nut Roast (v)(n)

Butternut squash, sweet potato and cashew nuts, served with roast baby potatoes, Yorkshire pudding, glazed carrots, Brussels sprouts, kale, braised red cabbage and vegetarian gravy



PUDDINGS

All our puddings are vegetarian

Gingerbread Cheesecake

With golden chocolate pieces, whipped double cream and toffee sauce

Prosecco Sorbet and Fresh Fruit*

With raspberries, strawberries and black cherry compote

Christmas Pudding*

With brandy sauce

Triple-Chocolate Brownie

Served warm with chocolate ice cream and chocolate sauce

Cheese and Biscuits

(£1 supplement per person)

Somerset Brie, Stilton® and mature Cheddar with a fig, balsamic, date & cranberry chutney and grapes

