

# Christmas Day

## MENU

£79.95 PER PERSON

*To start...* A PREMIUM SELECTION OF AMUSE BOUCHE

### STARTERS

#### Crayfish & Prawn Cocktail

*With an olive oil crostini and marie rose sauce.*

#### Butternut, Chestnut & Sage soup - V

*Topped with a creme fraiche swirl and parsnip crisp.*

#### Coquilles St Jacques

*Seared scallops in creamy white wine & shallot sauce, on a bed of sautéed mushrooms with a wedge of lemon*

#### Warm Goat's Cheese & Fig Tartlet - V

*With fig jam, pomegranate & salad garnish*

#### Festive Pork Riblets

*Sticky cranberry & orange glazed riblets.*

#### Pork, Duck & Clementine Pate

*Smooth pate topped with clementine, served with sourdough bread and caramelised onion chutney.*

### MAINS

#### Cherry Infused Lamb

*Pan fried in mint oil with black cherry jus, crushed potatoes, buttered greens and topped with pine nuts.*

#### Mushroom & Spinach Suet Pudding - VE & V

*Infused with white truffle oil served with buttered greens and creamy mash.*

#### Lemon & Tarragon Seabass

*Grilled seabass with a lemon & tarragon butter served with potato gratin & samphire.*

#### Brie, Cranberry & Chicken Roulade

*Chicken breast filled with stuffing, brie & cranberry served with crushed potatoes and seasonal vegetables with white wine jus.*

### The Ultimate Christmas Dinner

*A choice of perfectly cooked premium meats:*

- Turkey with Orange & Thyme
- Honey glazed Gammon
- 21 Day Aged Mature British Beef
- Butternut Squash, Lentil & Almond Wellington

*Roast potatoes, stuffing, creamed savoy, parsnip puree, honeyed carrots, buttered greens, brussel sprouts, rich gravy, yorkshire pudding and pigs in blankets. Sides amended for vegetarian & vegan roast.*

### DESSERTS

#### Chocolate Truffle Tart

*Chocolate sponge base topped with rich chocolate truffle and a gooey toffee centre finished with a gold shimmering profiterole.*

#### Christmas Pudding - V

*Served with vanilla & brandy custard.*

#### Espresso Martini Tiramisu

*Coffee & brandy soaked sponge layered with an espresso mousse with a coco biscuit crumb.*

#### Winter Berry Eton Mess - V & GF

*Meringue, chantilly cream, winter berries & ice cream.*

#### Christmas Cheeseboard

*Local cheeses, crackers, grapes, celery & caramelised onion chutney*

#### Panettone Bread & Butter Pudding - V

*Panettone sponge studded with dark chocolate sultanas, soaked in a vanilla custard and topped with chocolate sauce and a brown sugar crust.*

**ALLERGENS.** It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.





THE • GREAT • BRITISH • INNS • GROUP

# Christmas Day

£79.95 PER PERSON





# Festive Fyne

## MENU

£27.95 TWO COURSES - £33.95 THREE COURSES

### STARTERS

#### Chestnut Mushroom Sourdough - V

*Sautéed chestnut and wild mushrooms with garlic and thyme, served on toasted sourdough,*

#### Festive Bon Bons

*Brie, cranberry & turkey bon bons with orange & thyme glaze.*

#### Prawn Cocktail

*With an olive oil crostini and marie rose sauce.*

#### Brussel Sprout & Stilton Soup - V

*Topped with garlic croutons.*

#### Glazed Pork Belly Bites

*Served with an apple jam.*

#### Chicken Liver & Redcurrant Pate

*Smooth liver with brandy & redcurrants, served with rustic bread & spiced cranberry chutney.*

### MAINS

#### Festive Burger

*Prime beef burger with brie, stuffing and cranberry jam, topped with a pig in blanket, thick cut chips and beef dripping gravy shot.*

#### Salmon Veloute

*Salmon fillet in a velouté sauce with sautéed new potatoes, tenderstem broccoli & samphire*

#### Fusilli con Funghi - V

*Porcini mushrooms, garlic, & white wine cream sauce with a hint of truffle oil and parmesan shavings.*

#### 8 Oz Rump Steak +£3

*21 Day dry aged rump served with thick cut chips, grilled tomato & mushroom, with mushroom & port sauce.*

#### The Ultimate Christmas Pie

*Turkey and leek pie served with creamy mash, seasonal vegetables and gravy.*

## The Ultimate Christmas Dinner

*A choice of perfectly cooked premium meats:*

- Turkey with Orange & Thyme •
- Honey glazed Gammon •

21 Day Aged Mature British Beef

- Butternut Squash, Lentil & Almond Wellington - VE & V

*Roast potatoes, stuffing, creamed savoy, parsnip puree, honeyed carrots, buttered greens, brussel sprouts, rich gravy, yorkshire pudding and pigs in blankets. Sides amended for vegetarian & vegan roast.*

### DESSERTS

#### Chocolate Log - V

*Chocolate log split and sandwiched with rich chocolate fudge, covered with more fudge and sprinkled sugar dusting.*

#### Christmas Pudding - V

*Served with vanilla & brandy custard.*

#### Panettone Bread & Butter Pudding - V

*Panettone sponge studded with dark chocolate sultanas, soaked in a vanilla custard and topped with chocolate sauce and a brown sugar crust.*

#### Winter Berry Eton Mess - V & GF

*Meringue, chantilly cream, winter berries & ice cream.*

#### Black Forest Cheesecake - V & GF

*Cornish cream Belgian chocolate cheesecake with sweet black cherry compote and kirsch flavour mousse, chocolate crumb base*

#### Salted Caramel Brownie - VE, V & GF

*Rich chocolate brownie with salted caramel topped with honeycomb ice cream.*

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# Festive Fayre

£27.95 TWO COURSES

£33.95 THREE COURSES

## BOOK YOUR FESTIVE AFTERNOON TEA

*Indulge in a Christmas Afternoon of  
Beloved Festive Flavours*

*From £21.95*

