

Christmas Day

4 COURSES

King of Feasting

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. †Dishes may contain bones. *All stated weights are approximate and uncooked. *Contains alcohol. (N) Contains nuts.

Please advise the team of any dietary requirements when ordering. Photography is for illustrative purposes only.

Starters

SPICED PARSNIP SOUP (V)

A swirl of double cream and white bloomer bread and butter

MAPLE FLAVOURED ROOT VEGETABLE SOUP (VE)

Served with bread

SMOKED SALMON & PRAWNS†

With house cocktail sauce, lettuce, brown bloomer bread and butter

CHICKEN, SMOKED HAM HOCK & APRICOT TERRINE

Caramelised red onion chutney, watercress, toasted brown bloomer bread and butter

BUBBLE & SQUEAK* (V)

Topped with wilted spinach, free-range poached egg, Champagne hollandaise sauce and a sprinkling of chives

Mains

TRADITIONAL TURKEY & HAND-CARVED HAM

Roast potatoes, dauphinoise potatoes, honey-roasted parsnips, broccoli, braised red cabbage and apple, Brussels sprouts, carrots, pig in blanket, stuffing, Yorkshire pudding and a rich gravy

CRANBERRY & ORANGE GLAZED PORK BELLY

Roast potatoes, dauphinoise potatoes, honey-roasted parsnips, broccoli, braised red cabbage and apple, Brussels sprouts, carrots, pig in blanket, stuffing, Yorkshire pudding and a rich gravy

BEETROOT, SWEET POTATO & BUTTERNUT SQUASH TART (VE)

A vegan tart of winter vegetables and spinach with delicate flavours of fennel, spices and rosemary. Served with a tomato passata sauce, seasonal vegetables and roast potatoes

FILLET OF SALMON WITH PRAWNS*†

Champagne hollandaise sauce, roast potatoes, dauphinoise potatoes, honey-roasted parsnips, broccoli, braised red cabbage and apple, Brussels sprouts and carrots

8oz* 28 DAY AGED SIRLOIN STEAK WITH PEPPERCORN SAUCE

Seasoned steak, cooked to your liking. Roast potatoes, dauphinoise potatoes, honey-roasted parsnips, broccoli, braised red cabbage and apple, Brussels sprouts and carrots

BUTTERNUT SQUASH, SWEET POTATO, MATURE CHEDDAR & CASHEW NUT ROAST (V)(N)

Topped with Brie and caramelised red onion chutney. Roast potatoes, dauphinoise potatoes, honey-roasted parsnips, broccoli, braised red cabbage and apple, Brussels sprouts, carrots and gravy

Desserts

CHRISTMAS PUDDING* (V)

Served with brandy sauce and seasonal berries

BELGIAN CHOCOLATE BROWNIE BUNDT CAKE (V)

Served warm with vanilla flavoured ice cream and chocolate flavoured sauce

CHOCOLATE AND CHERRY TORTE* (VE)

A rich chocolate and kirsch cherry torte, served with vegan ice cream

VANILLA CHEESECAKE WITH FOREST FRUITS & SLOE GIN COMPOTE* (V)

Served with vanilla flavoured ice cream

CHEESE & BISCUITS (V)

Mature Cheddar, Brie and Stilton®, grapes, caramelised red onion chutney, butter and a selection of biscuits

To Finish

COFFEE OR TEA & MINCE PIE (V)

Americano coffee or tea and a mince pie

Children's Menu

CHRISTMAS DAY

3 COURSES

Starters

TOMATO SOUP (V)

Served with white bloomer bread and butter

GARLIC BREAD (V)

Mains

TRADITIONAL TURKEY & HAND-CARVED HAM

Roast potatoes, dauphinoise potatoes, honey-roasted parsnips, broccoli, braised red cabbage and apple, Brussels sprouts, carrots, pig in blanket, Yorkshire pudding and a rich gravy

MAC & CHEESE (V)

Macaroni in a rich, velvety cheese sauce, with a dressed salad

Desserts

CHOCOLATE BROWNIE (V)

Served warm with vanilla flavoured ice cream and chocolate flavoured sauce

ICED SNOWSTORM (V)

Two scoops of vanilla flavoured ice cream, topped with chocolate flavoured sauce and a wafer

Christmas Day

Please fill in the table below for our Adults Christmas Day menu.

FANCY PRE-ORDERING YOUR DRINKS?

Use the King of Tipples pre-order form to let us know what drinks you'd like to order; it couldn't be easier.

NAMES

	STARTERS	MAINS										DESSERTS	
1	Spiced Parsnip Soup (V)	Traditional Turkey & Hand-Carved Ham											Christmas Pudding* (V)
2	Maple Flavoured Root Vegetable Soup (VE)	Cranberry & Orange Glazed Pork Belly											Belgian Chocolate Brownie Bundt Cake (V)
3	Smoked Salmon & Prawns*	Butternut Squash, Sweet Potato, Mashed Chestnut & Cashew Nut Roast (V)(N)											Chocolate and Cherry Tarte (VE)
4	Chicken, Smoked Ham, Hock & Apricot Terrine	8oz* Sirloin Steak with Peppercorn Sauce											Vanilla Cheesecake with Forest Fruits & Sloe Gin Compote* (V)
5	Bubble & Squeak* (V)	Rare											Cheese & Biscuits (V)
6		Medium Rare											
7		Medium											
8		Medium Well											
9		Well Done											
10		Butternut Squash, Sweet Potato, Mashed Chestnut & Cashew Nut Roast (V)(N)											
11													
12													
13													
14													
15													
16													
17													
18													
19													
20													

Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Children's Menus

Please fill in the table below for our Children's Festive Fayre and Christmas Day menus. Available for children up to 12 years old.

CHRISTMAS DAY 3 COURSES

NAMES

1
2
3
4
5

	STARTERS	MAINS	DESSERTS
	Tomato Soup (V)	Traditional Turkey & Hand-Carved Ham	Chocolate Brownie (V)
	Garlic Bread (V)	Mac & Cheese (V)	Iced Snowstorm (V)
1			
2			
3			
4			
5			

Additional children can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.