

Festive Dinner Madness

**2 courses with a glass of house wine*/ ½ pint beer/
Btl beer or soft drink for £32**

Served from 5pm - Last orders 6.30pm

Starters

Soup of the day with homemade wheaten bread

Salad of goat's cheese, mixed leaves, baby beetroot, walnuts and honey mustard dressing

'Walter Ewings' smoked salmon with pickled fennel & cucumber, horseradish mayo & wheaten bread

Poached pear & feta salad with Parma ham, toasted seeds and balsamic dressing

Crumbed brie with cranberry relish, mixed leaves and toasted nuts

Ham hock terrine with watercress & apple and 'Distillers' pickle sauce

Mains

8oz chargrilled sirloin steak, chips, French fried onions, mushrooms, tomatoes
& pepper sauce (£5 supplement)

Roast turkey or chicken breast supreme with baked ham, herb stuffing,
'Apperleys' chipolata and all the trimmings

5-hour braised beef brisket on mustard mash with roast root vegetables and pan gravy

Honey roast pork loin with apricot & cranberry stuffing, Savoy cabbage,
bacon lardons, port jus and herb potatoes

Roast salmon tranche with 'Corndale' chorizo, braised leeks & tarragon velouté
and herb mash

Roast celeriac & aubergine steak 'Xmas Dinner' with all the vegetable trimmings and
vegan gravy

Sage nut roast with Savoy cabbage, peas, butternut squash puree and
herb roast potatoes

Leek & tarragon risotto with roast beetroot, tender stem broccoli and salsa Verde



Desserts

Eggnog panna cotta with mulled figs and lavender shortbread

Tartines Christmas pudding with brandy custard & fresh cream

Apple and wild berry crumble with custard and vanilla ice cream

Sticky toffee pudding with toffee sauce and honeycomb ice cream

Pillow of pavlova with Winter berry, Chantilly cream and Distillers raspberry sauce

Christmas coupe – Chocolate mousse, black forest mess, chocolate orange wedge and hazelnut cookie

Cashel blue and Irish cheddar with crackers and Distillers Cranberry & Apple Chutney

***Inclusive glass – Chilean merlot/Chilean sauvignon blanc/Californian rose**

Upgrade your wine – please feel free to upgrade your wine below

White

Soalheiro “Allo”, Loureiro/Alvarinho, Portugal £3 upgrade

Maison Barboulot, Chardonnay, France £2 upgrade

Antonio Rubini Pinot Grigio, Italy £2 upgrade

Red

Maison Barboulot, Pinot Noir, France £2 upgrade

The Wanderer Zinfandel, USA £2 upgrade

Butchers Block Malbec, Argentina £2 upgrade

Or upgrade your half pint of beer to a full pint for just £1!!!

-EACH GUEST IS REQUIRED TO ORDER A MAIN MEAL

-ALLERGIES - PLEASE SPEAK TO OUR COLLEAGUES IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

-PLEASE NOTE- TABLES WILL BE REQUIRED BACK SHARP AND NO LATER THAN 1 ¼ HOURS FROM THE TIME OF YOUR RESERVATION. WE APPRECIATE YOUR UNDERSTANDING