

CHRISTMAS CELEBRATION

MENU 2020



STARTERS

Broccoli & Stilton Soup

fresh ciabatta

Gluten-free bread available on request

Salt & Pepper Squid

lime mayonnaise £4.95

Ham Hock & Pea Terrine

beetroot & horseradish relish, ciabatta

Gluten-free bread available on request

Loaded Potato Skins, Cheese & Red Onion

sour cream dip £4.50

Spiced Cauliflower, Griddled Red Pepper & Courgette

hummus, flatbread, fresh rocket, pomegranate seeds, lemon oil dressing, chilli flakes

Classic Prawn Cocktail

Marie Rose sauce, iceberg lettuce & brown bread

Gluten-free bread available on request

MAINS

Festive Roast Turkey

pigs in blankets, sage & onion stuffing, roast potatoes, parsnips, cranberry sauce, buttered fresh vegetables & rich gravy

Christmas Brie & Cranberry Burger

chargrilled 7oz beef burger topped with melting brie, pigs in blankets, seeded bun, with coleslaw, skin-on fries & cranberry sauce

Fillet of Salmon

with tomato & olive sauce, pommes Anna potatoes, green beans

Our Famous BBQ Ribs

tender baby back ribs, served with skin-on fries, coleslaw, BBQ sauce & fresh orange garnish

Baked Field Mushroom Wellington

stuffed with spinach & caramelised onion, fresh tomato sauce, roasted new potatoes & fresh vegetables

Confit Duck

peppercorn sauce, pommes Anna potatoes, fresh vegetables £11.95

Spicy Bean Enchiladas

guacamole, fragrant rice, vegan cheese, garden salad £8.95



 **DESSERTS****Traditional Christmas Pudding**

served with Jude's brandy butter ice cream, mini mince pie

Zesty Lemon Posset

fresh cream & shortbread

Beaujolais-Villages Combe aux Jacques, Louis Jadot ^{GF}

A French wine with expressive Beaujolais with bright cherry & spice, juicy fruit, smooth finish £23.95

Blood Orange Sorbet ^{GF VEGAN}

Jude's sorbet, cool & refreshing

Cheese & Biscuits

a selection of Cheddar, Brie & Stilton with red onion marmalade

Salted Caramel & Chocolate Pot

with shortbread biscuit, fresh cream

American Pancakes ^{VEGAN}

vegan vanilla ice cream, fresh berries, red berry coulis

2 courses for £21.95

3 courses for £27.50

 **AFTER DINNER DRINKS**

Please note the following are not included in the set menu price

Espresso Martini

delightful blend of vodka, Kahlúa & espresso shaken over ice £7.95

Salted Caramel White Russian

Salted caramel vodka with Kahlua, milk, creamy top & caramel sauce, topped with a seasalt garnish £7.95

The Big Baileys

a generous 100ml of the famous Irish liqueur over ice £5.95

Mint Choc Moment

Baileys, Crème de Menthe & syrup de cacao shaken with cream £7.95

The Godfather

Amaretto mixed with whisky, ice & an orange twist £6.75

Mistletoe Margarita

Grand Marnier 25ml, Tequila 50ml, fresh lime, sugar syrup & cranberry garnished with fresh rosemary, lime & cranberries £7.95

A discretionary 10% service charge will be added to parties of 6 or more

A full list of allergens is available

Menu available until 24th December

This menu is not available Sunday lunch times