

# CHRISTMAS CELEBRATION

## MENU 2020



### **STARTERS**

#### **Broccoli & Stilton Soup**

fresh ciabatta

*Gluten-free bread available on request*

#### **Salt & Pepper Squid**

lime mayonnaise

#### **Ham Hock & Pea Terrine**

beetroot & horseradish relish, ciabatta

*Gluten-free bread available on request*

#### **Loaded Potato Skins, Cheese & Red Onion**

sour cream dip

#### **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, buttered fresh vegetables

#### **Spicy Bean Enchiladas**

corn tortillas, guacamole, fragrant rice, vegan cheese, garden salad



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

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

**Zesty Lemon Posset**

fresh cream & shortbread

**Spiced Apple & Cinnamon Crumble** 

with 'pour your own' hot custard

**Blood Orange Sorbet**  

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 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 & freshly brewed 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 £10 deposit per person is required at time of booking

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

A full list of allergens is available

Menu available 24th November- 24th December

This menu is not available Sunday lunch times

(Please pre-order using the attached pre-order sheet ONLY, thank you)

