



*Christmas Day*

# MENU

3 COURSE £56.95

BOOK TODAY



EMBER INNS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge, correct. However, it is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. V = made with vegetarian ingredients, V<sub>e</sub> = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \* = this dish contains alcohol. #Weights stated are approximate uncooked weights. Fish dishes may contain small bones. All items are subject to availability. Adults need around 2000 kcal a day.

# Christmas Day MENU

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## STARTERS

### Breaded Brie Wedges *v*

Breaded Brie served with cranberry sauce.

### Chicken Liver, Cranberry, Orange & Port Parfait\*

Smooth chicken liver pâté served with toasted brioche and caramelised onion chutney.

### Spiced Parsnip & Sweet Potato Soup *v*

Served with ciabatta.

— Vegan option available —

### Truffle-Infused Mushrooms on Toast *v*

Roasted mushrooms with a mature Cheddar cheese sauce on toasted brioche, with a drizzle of truffle-infused oil.

### Prawn Cocktail & Smoked Salmon

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with wholemeal bloomer bread.

## MAINS

### Turkey & Gammon Dinner

Served with roast potatoes, a stuffing ball, pigs in blankets, Brussels sprouts, roasted parsnips, red cabbage, roasted carrots, steamed greens, cranberry sauce and a jug of gravy.

### Salmon Supreme\*

Served with potato gratin, asparagus, steamed greens and Champagne thermidor sauce.

### Beef Bourguignon\*

Slow-cooked beef bourguignon served with potato gratin, a side of seasonal vegetables and Brussels sprouts.

### Spinach & Mushroom Wellington\* *Ve*

Served with baby glazed potatoes, a side of vegetables, Brussels sprouts and a jug of gravy.

## DESSERTS

### Berry Roulade\* *v*

Served with a mulled fruit compote and festive sprinkles.

### Classic Christmas Pudding *v*

Served with your choice of vanilla ice cream, homemade brandy sauce or custard.

### Apple & Blackberry Crumble *v*

Served with custard.

— Vegan option available —

### Millionaires Belgian Chocolate Brownie *v*

Served warm with Kelly's® Millionaire Shortbread Cornish Ice Cream, chocolate sauce and a crushed Cadbury® Flake.

### Cheese Platter *v*

A selection of cheeses served with grapes, caramelised onion chutney and biscuits.

### Vanilla Cheesecake\* *v*

Served with mulled fruit compote and festive sprinkles.

— ADD A CHEESE PLATTER AS A 4TH COURSE +5.00 —

A selection of cheeses served with grapes, caramelised onion chutney and biscuits.

KIDS MENU AVAILABLE - ASK OUR TEAM FOR DETAILS

3 COURSE £28.50