

CHRISTMAS DAY MENU

3 COURSES £44.95

STARTERS

ROASTED TOMATO & RED PEPPER SOUP (V)

Served with ciabatta bread and butter
Vegan option available (VE)

MELON WITH STRAWBERRY PROSECCO SORBET* (VE)

Slices of sweet orange melon, served with
passion fruit coulis and strawberry
prosecco sorbet

KING PRAWN, AVOCADO PEAR AND SMOKED SALMON SALAD

King prawns in Marie rose sauce, sliced avocado
pear and Scottish smoked salmon served with
wholemeal bloomer bread and fresh lemon

DUCK LIVER AND PORT PARFAIT*

Perfectly toasted ciabatta bread served with
Ember Inns' moreish Pale Ale chutney

MAIN COURSES

All the below dishes** served with honey roasted parsnips, Brussel sprouts and Chantenay carrots

HAND-CARVED TURKEY WITH CHESTNUT, PORK & CRANBERRY STUFFING

Served with a Yorkshire pudding, Cumberland
pigs in blankets, cranberry sauce, roast
potatoes and a rich gravy

GRILLED FILLET OF SALMON*

Served with a prawn and champagne
thermidor sauce on herb crushed
baby potatoes

ROAST SIRLOIN OF BEEF

Freshly carved and served with a
Yorkshire pudding, roast potatoes and
a beef dripping gravy

MUSHROOM TART (VE)

Served with seasonal vegetables,
parsley glazed baby potatoes
and rich gravy

DESSERTS

CHRISTMAS PUDDING* (V)

Served with brandy sauce or with custard
or whipped cream if you'd prefer

FESTIVE TRIO OF DESSERTS (V)

Indulge with mini versions of our salted
caramel billionaire's gold bar, glazed
lemon tart and mini Eton mess

AMARETTO SNOWBALL*

Served with strawberry sauce
and whipped cream

CHEESE PLATTER (V)

Double Gloucester, Cheddar, Shropshire blue,
Somerset Camembert, served with celery,
red onion chutney and savoury biscuits

SALTED CARAMEL BILLIONAIRE'S GOLD BAR (VE)

Served with strawberry sauce

CHILDREN'S MENU AVAILABLE - ASK OUR TEAM FOR DETAILS
3 COURSES £22.50

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. 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. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. *This dish contains alcohol. ** apart from the vegan option which is as described for the vegan dish. Our fish has been carefully filleted, however some small bones may remain. All items are subject to availability.

BOOKING FORM

NAME	ADULT OR CHILD	STARTER	MAIN	DESSERT

PARTY ORGANISER (TABLE BOOKED IN THIS NAME)
If you would like to make a booking, simply fill in your information here, plus your menu choices above and hand in to the manager or team member. A non-refundable £10 deposit per person will be required to secure your reservation.

Name
Address
.....
Postcode
.....
Email
Number in party
Telephone (mobile preferred)
Preferred time
Signature

Wine pricing may vary depending on time of booking. Wine is subject to availability and the wine list may change in October 2019. Alcohol only served over 18s with valid ID. Always drink responsibly. www.drinkaware.co.uk

We use the contact details in this booking form (including names, emails and mobile numbers) to confirm, process and take deposit for your booking and to provide your booking products and services when you visit us. For more details on how we use your information, please see www.emberinns.co.uk/privacy If you want to hear about Ember Inns offers, vouchers, news and competitions, please visit www.emberinns.co.uk/offers and www.emberinns.co.uk/signup. * The 20% off your wine bill is only valid on party date and when wine is pre-ordered before 1st November and a full deposit must have been paid. We reserve the right to cancel this promotion at any time. Promoter Mitchells and Butlers plc.

A £10 deposit is required per person with full payment by 1st December 2019.

20% OFF WINE

IF YOU PRE-ORDER YOUR WINE BEFORE 1ST NOVEMBER YOU WILL GET 20% OFF YOUR TOTAL WINE BILL.

Listed here are some of our most popular wines. For a larger selection and prices please ask for our full wine list.

WHITE

- Oyster Bay Sauvignon Blanc
- Nottage Hill Chardonnay
- Lacento Pinot Grigio

RED

- Silverland Malbec
- Canyon Road Merlot
- Nottage Hill Shiraz

ROSÉ

- Dark Horse Rosé
- Oyster Bay Rosé

OTHER