

# CHRISTMAS DAY MENU

3 COURSES £50.95

## 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 £24.95

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.

