

Christmas Day

3 COURSES
£52.50

STARTERS

Spiced Parsnip & Apple Soup **v**

Topped with fresh cream and garlic croutons served with ciabatta bread and butter

Melon & Champagne Sorbet* **v**

Slices of sweet orange melon, passion fruit coulis and chilled with Champagne sorbet

Seafood Medley

Smoked salmon pâté, King prawn cocktail and smoked Scottish salmon served with wholemeal bread

Peppered Mushrooms*

Baked flat mushrooms in creamy peppercorn sauce served on toasted ciabatta bread

MAIN COURSES

Hand-carved Turkey with Chestnut, Pancetta and Cranberry Stuffing

With Yorkshire pudding, all the festive trimmings and a rich gravy

Pork Belly*

With Pink Lady & apple brandy sauce

Roast Sirloin of Beef*

Freshly carved and accompanied with a malt whisky & mushroom sauce, served with Yorkshire pudding

Grilled Sea Bream*

Topped with prawns and served with a lobster & Champagne butter sauce and parsley glazed baby potatoes

All the above dishes served with seasonal vegetables, red cabbage, honey roasted parsnips and duck fat roasted potatoes

Baked Vegetable Tarte Tatin **ve**

Served with vegetables and parsley glazed baby potatoes

PUDDINGS

Christmas Pudding* **v**

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

Cheese Platter*

Cropwell Bishop Stilton and Taw Valley Cheddar cheese, served with grapes, celery, Ember Inns Pale Ale chutney and savoury biscuits

Christmas Gold Chocolate Bar **v**

Served with Belgian chocolate and rich caramel sauces, white chocolate & raspberry shard and fresh cream

Glazed Lemon Tart **v**

Served with raspberry compote and fresh cream

CHILDREN £26.50 3 COURSES

Prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available, upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Full allergen information for food and drink is available upon request. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. **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.

CHRISTMAS DAY BOOKING FORM

NAME	ADULT/ CHILD	STARTER	MAIN	PUDDING

WINE

IF YOU PRE-ORDER YOUR WINE OR FIZZ BEFORE 1ST NOVEMBER YOU WILL GET 20% OFF YOUR TOTAL WINE AND FIZZ BILL. * PLEASE SEE DRINKS MENU FOR FULL WINE LIST.

CHOSEN WINE:

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 Number in party

Email

Telephone (mobile preferred)

Preferred time

Signature

BOOK BEFORE 1ST NOVEMBER

and enjoy these

Great Offers



FREE BOTTLE OF PROSECCO*

20% OFF WINE**

20% OFF FOOD***

**TERMS AND CONDITIONS APPLY -
SEE BELOW FOR DETAILS**

Wine pricing may vary depending on time of booking. Alcohol only served to over 18s with valid ID. Always drink responsibly. www.drinkaware.co.uk. We may use this information to contact you with other offers that may be of interest to you. We will not pass your details on to anyone outside the Mitchells & Butlers Group. The name of the data controller holding your data is Mitchells & Butlers Retail Limited. If you do not wish to receive this information please tick this box . A £10 deposit is required per person with full payment by 1st December 2017. We reserve the right to cancel your booking. *The free bottle of prosecco is given to the party organiser for bookings of 6 or more people who book and pay the deposit for one of the Christmas menus. Deposit must be received by 1st November 2017 to qualify for the offer. The offer is valid once when a main meal is purchased from the main menu and is valid from date deposit received until 17th November 2017. Offer only valid with voucher. **The 20% off your wine bill is only valid on party date and when wine is pre-ordered for Festive Fayre, Christmas Day or Boxing Day. ***The 20% off food offer is valid from date deposit is received until 17th November 2017 and is only valid on main meals on the main menu. To qualify for the offer, the guest must have booked and pre-ordered from one of the Christmas menus prior to 1st November and a full deposit must have been paid. Offer only valid with voucher. We reserve the right to cancel this promotion at any time. Only one offer can be redeemed per transaction. The offers cannot be redeemed against any other offers live in site at that time. Promoter Mitchells and Butlers plc. EMB/XM17P1/FMB/5/10