

Christmas Day Menu

❄️ FESTIVE COCKTAILS ❄️

NORTH STAR MARTINI

Our Christmas twist on the classic Pornstar Martini infused with ginger and cinnamon – Absolut Vanilia vodka shaken with passionfruit and winter spices. Served with a shot of Prosecco 8.25

ESPRESSO-SNOW MARTINI

A quintessential Christmas indulgence: Ketel One vodka, Tia Maria, and a shot of freshly brewed espresso, infused with ginger and cinnamon for that festive feel 8.25

SPICED BRAMBLE ROYALE

Bombay Bramble gin infused with blackberries & raspberries, topped with decadent Prosecco for the perfect festive sparkle. A sensational spritz for the Christmas season 8.25

SNOWBALL VELVETEEN

Recipe specially created by Jessica Skinner from Miller & Carter Bagshot

Velvety Belgian chocolate sauce with Baileys, Amaretto and milk. Topped with chocolate dusting for the most luxurious Christmas tippie 8.25

STARTERS

PAN-SEARED SCALLOPS & KING PRAWNS*

Grilled asparagus, lemon butter sauce, topped with root vegetable crisps

DUCK PARFAIT & CROQUETTE DUO*

Duck parfait with a duck, ginger & mandarin croquette, served with pomegranate chutney and toasted bread

CARROT & GOLDEN BEETROOT SOUP V

Vegetable crisps, balsamic glaze and ciabatta
Vegan option available (VE)

CROXTON MANOR BAKED CHEESE SOUFFLÉ V

Topped with Camembert and cream, served with ciabatta

ROASTED SHALLOT & ARMAGNAC TARTE TATIN* VE

Dressed with balsamic glaze and roasted tomato sauce, topped with watercress

CHAMPAGNE SORBET VE A refreshing sparkle to cleanse your palate

THE STEAK EXPERIENCE

by the Masters of Steak

Our Miller & Carter

FILLET ROSSINI 8OZ* | RIBEYE ROSSINI 12OZ*

A choice of our 30 day aged prime Fillet 8oz or Ribeye 12oz served on toasted ciabatta with duck parfait, topped with marinated wild mushrooms in truffle oil. Served with parsley butter, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice

Choose your steak sauce

Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Bordelaise* | Three Peppercorn* | Classic Béarnaise*

Choose your wedge dressing

Bacon & Honey Mustard | Buttermilk Ranch & Croutons | Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

MAINS

HAND-CARVED TURKEY*

Hand-carved turkey breast with lemon & thyme stuffing wrapped in bacon, Cumberland pigs in blankets, smoked beef dripping roast potatoes, honey roasted parsnips, carrots, Brussels sprouts and green beans. Served with red cabbage, bread sauce and a rich gravy

MEDITERRANEAN-STYLE VEGETABLE RISOTTO VE

Butternut squash, tenderstem broccoli, spinach and ratatouille, topped with onion loaf crumb and root vegetable crisps

GRILLED SEABASS & KING PRAWNS*

With samphire, asparagus, baby spinach, dauphinoise potato and a white wine, Prosecco & seafood sauce

SIDES

Camembert Mashed Potato V 5.25 Cauliflower Cheese V 4.50

ENJOY ANY 3 FESTIVE SIDES BELOW FOR £10

Cumberland Pigs in Blankets 3.75

Smoked Beef Dripping Roast Potatoes 3.50

Spiced Red Cabbage & Apple VE 3.50

DESSERTS

CROQUE-EN-BOUCHE CHEESECAKE V

Baked vanilla cheesecake with cookie dough base, topped with cream profiteroles and salted caramel sauce

BLACK FOREST GATEAUX* V

Classic rich chocolate sponge topped with freshly whipped cream and boozy black cherries in Kirsch

MIXED FRUIT & KUMQUAT CHRISTMAS PUDDING* V

Served with a warm brandy sauce

RASPBERRY, COCONUT & VANILLA PANNA COTTA VE

Topped with a sweet raspberry compote
Recipe specially created by Jacek Fajkowski from Miller & Carter Gloucester

LUXURY CHEESE BOARD V

A selection of smoked Cheddar, Red Leicester, Carré d'Aurillac and Pavé d'Affinois, served with artisan biscuits, red onion marmalade, celery and grapes

COFFEE & LUXURY CHOCOLATE V Your choice of filter coffee or tea served with luxury chocolate

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 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, (VE) = 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.