

Young Guest Christmas Day Menu

4 courses for £39.95

FRUITAILS

Expertly mixed and beautifully garnished

Enjoy one of our non-added sugar Fruitails

STRAWBERRY LEMONADE

Lemonade and strawberries 3.05

MINI MIMOSA

Orange juice and lemonade 3.05

STARTERS

PRAWNS & AVOCADO COCKTAIL

Served with baby gem lettuce and our own cocktail sauce

TOMATO & BASIL SOUP V

Served with vegetable crisps and ciabatta

Vegan option available (VE)

SMOKY BBQ WINGS

Served with buttermilk ranch dressing

GARLIC BREAD V

With melted cheese

NACHOS V

Aged Cheddar cheese sauce, tomato salsa, sour cream & smashed avocado

ORANGE SORBET VE A refreshing sparkle to cleanse your palate

MAINS

THE STEAK EXPERIENCE

by the Masters of Steak

30 DAY AGED 4OZ RUMP STEAK

Served with parsley butter, seasoned fries, 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

Choose your wedge dressing

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

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

CHICKEN BURGER

Served in a soft bun with burger sauce, iceberg lettuce, tomato and slaw. Choose from mashed potato, sweet potato fries, seasoned fries or salad to go with your meal

CHEESE SOUFFLÉ V

Served with honey roasted parsnips, carrots, Brussels sprouts and creamy mashed potato

MEDITERRANEAN-STYLE VEGETABLE RISOTTO VE

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

GRILLED SALMON FILLET

Served with honey roasted parsnips, carrots, Brussels sprouts and creamy mashed potato

DESSERTS

CHRISTMAS CHOCOLATE BROWNIE V

Served warm with a rich Belgian chocolate sauce, honeycomb ice cream, topped with honeycomb crunch and a dark chocolate shard

ICE CREAM & COOKIE V

Two scoops of ice cream, served with a house-baked double chocolate cookie and rich Belgian chocolate sauce. Choose from vanilla bean, double chocolate or strawberry

PROFITEROLE CHEESECAKE V

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

BRAMLEY APPLE & RHUBARB CRUMBLE VE

Served with vegan custard (VE) or vanilla bean ice cream (V)

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.