

# 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.