

FESTIVE PARTY MENU

STARTERS

Duo of hot smoked mackerel & kiln-smoked salmon pâté, rocket, toasted sourdough †

Warm duck confit, fresh plum, sweet & sour onions, chicory, spring onions, pomegranate, salad leaves

Red onion & soft goat's cheese tulip, red onion marmalade, fresh fig (v)

French onion soup, Welsh rarebit dough twist

MAINS

Roasted Norfolk Bronze turkey, pork & sage stuffing, traditional trimmings

Slow-cooked lamb shank, apricot & fresh thyme jus

Wild mushroom, chestnut & tarragon suet pudding (Ve)

Shared festive vegetables to the table for the dishes above

Roasted roots, shallot & hazelnut sprouts, rosemary & sea-salt roast potatoes, creamy cauliflower cheese (v)

Pan-roasted fillet of Fjord salmon, citrus salad & sautéed potatoes †

DESSERTS

Traditional Christmas pudding, cherries, crunchy almonds, brandy sauce (v)

Mulled wine poached pear, fresh fig, crème fraîche (v)
Vegan option available

Chocolate fudge brownie, fresh berries, Jude's vanilla ice cream (v)

British cheese selection, Blacksticks Blue, Button Mill Camembert, Lancashire hard-cheese, biscuits, fresh figs, chutney (v)

THREE COURSES £29

TWO COURSES £24

For children under 12, please feel free to choose kids options from our À La Carte menu

CHRISTMAS DAY

STARTERS

Devon crab & celeriac remoulade, toasted sourdough †

Fresh fig, mozzarella, cherry tomato, rocket salad (v)

Chicken, pancetta & apricot terrine, fig chutney, toasted walnut bread

Spiced butternut squash, wild garlic & sage soup, truffle oil (Ve)

MAINS

Roasted Norfolk Bronze turkey, pork & sage stuffing, traditional trimmings

Pan-roasted British lamb rump, clementine & thyme sauce

Salmon & king prawn wellington, garlic butter, sautéed potatoes †

Plant-based wellington, Macsween's haggis, roasted red peppers, field mushrooms, curly kale (v)
Vegan option available

Shared festive vegetables to the table for the dishes above

Roasted roots, shallot & hazelnut sprouts, rosemary & sea-salt roast potatoes, creamy cauliflower cheese (v)

DESSERTS

Traditional Christmas pudding, cherries, crunchy almonds, brandy sauce (v)

Dark & white chocolate Eton Mess, winter berries (v)

Vanilla crème brûlée, morello cherry, ginger snap (v)

Mulled wine poached pear, fresh fig & crème fraîche (v)
Vegan option available

British cheese selection, Blacksticks Blue, Button Mill Camembert, Lancashire hard-cheese, biscuits, fresh figs, chutney (v)

THREE COURSES £70

CHILDREN UNDER 12 £50

FESTIVE BUFFET

PARTY BUFFET
£18 PER PERSON

Turkey, brie & cranberry sliders

Grilled halloumi & chilli jam sliders (v)

Prawn, spring onion & garlic twists †

Seasoned fries (Ve)

Smoked mackerel pâté, toasted sourdough †

Hand-raised pork pie, beetroot piccalilli

Plant-based haggis bon bons (v)

SOURDOUGH BAGUETTES

Smoked streaky bacon, lettuce, beef tomato, rocket, maple mayonnaise

Brie, cranberry, roasted red pepper & toasted hazelnuts (v)

SUMPTUOUS BUFFET
£20 PER PERSON

Smoked mackerel pâté, toasted sourdough †

Scotch egg & hand-raised pork pie, beetroot piccalilli

Chicken, pancetta & apricot terrine, fig chutney, toasted walnut bread

Fresh fig, mozzarella, cherry tomato, rocket salad (v)

Plant-based haggis bon bons (v)

Kiln-smoked salmon, cream cheese blinis †

Rosemary & sea-salt roast potatoes (Ve)

Chocolate fudge brownie (v)

Mince pies (v)

BOXING DAY

If there was one day made for a walk and the pub (and the answer can't be every day...) then it is Boxing Day. Offering our normal menu for those turkeyed out, but with a few festive twists for those who are embracing the season.