

SAMPLE FESTIVE FEAST MENU

ADD A GLASS OF
FIZZ ON ARRIVAL

TO START

Maple-Roasted Carrot & Parsnip Soup (v)

Topped with crispy greens, served with toasted sourdough bread and butter.

King Prawn & Smoked Salmon Cocktail

King prawns in a Marie Rose sauce with smoked Scottish salmon on a bed of lettuce. Served with farmhouse bread and butter.

Duck Liver Pâté

Smooth pâté flavoured with port and served with an apple & date chutney and toasted ciabatta bread.

Roast Shallot & Armagnac Tarte Tatin (ve)

Roasted baby shallots with an Armagnac glaze baked in puff pastry and served with a balsamic dressing.

THE MAIN EVENT

Roast Breast of Turkey

Hand-carved turkey served with a pork, fig & orange stuffing, Cumberland pigs in blankets, glazed Chantenay carrots, winter greens, roast parsnip and oven-roasted potatoes. Served with a jug of rich gravy.

10oz Ribeye Steak

21-day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, plum tomato, crispy hand-battered onion rings and chips. Choose your sauce: Blue cheese, mushroom & bacon* or peppercorn*

Grilled Fillet of Sea Bass

Served on herb-crushed baby potatoes, topped with a king prawn & mussel white wine sauce, served with glazed green beans.

Slow-Cooked Pork Belly

Roasted with honey and served with bubble & squeak mashed potato, glazed Chantenay carrots, green beans, a baked apple and a rich apple brandy sauce.

Vegetable & Cranberry Nut Roast (ve)

Root vegetable, cranberry and nut roast served with glazed Chantenay carrots, winter greens, roast parsnip and oven-roasted potatoes. Served with a jug of rich gravy.

PUDDINGS TO FINISH

Salted Caramel & Dark Chocolate Bar (ve)

Salted caramel mousse on a rich chocolate base served with a rich fruit compote.

Christmas Pudding (v)

Traditional pudding of vine fruits, nuts and spices, soaked in dark rum and ale, served with a rich brandy sauce.

Raspberry Panna Cotta Terrine

Served with a rich fruit compote.

Champagne or Fruit Sorbet (ve)

With fresh strawberries and blueberries.

Nicholson's Cheese Board (v)

Nicholson's Cheddar, Cropwell Bishop Stilton and soft Camembert served with an apple & date chutney, crackers and grapes.

COFFEE & MINI MINCE PIES (v)

WE ARE STILL WORKING ON DEVELOPING OUR DELICIOUS FESTIVE MENUS FOR LATER THIS YEAR. UNTIL THEN PLEASE USE THIS SAMPLE MENU TO GIVE YOU A TASTE FOR WHAT THE MENU MAY LOOK LIKE. CONFIRMED MENUS WILL BE AVAILABLE FROM JULY.

The Festive Menu requires a £10 deposit per person at the time of booking. Booking is not confirmed until the deposit has been paid, deposits paid are non-refundable when cancellations are within 7 days of booked date. The remaining balance is required on the day of the party. Where table service is offered a discretionary service charge of 10% may be added.

As this is a sample menu the menu is not an accurate representation of the menu that will be available when you dine with us this Christmas.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from September to allow you to confirm your booking. The information available is correct, to the best of our knowledge, however is subject to change between the time of advance booking and the time of dining. 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. Please refer to our allergen information at the time of your visit to check for changes. *Contains nuts. *Contains alcohol. (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.