NICHOLSON'S
ALE & GIN
ESTABLISHMENTS
SINCE 1873

CHRISTMAS DAY MENU

5 COURSES 74.95

ADD A WELCOME DRINK
FOR YOUR ARRIVAL
PROSECCO £5
CHAMPAGNE £10

BOOK IN PUB OR ONLINE AT
WWW.NICHOLSONSPUBS.CO.UK

TO START

Sweet Roasted Carrot & Parsnip Soup (v)
Topped with crispy greens, served with toasted sourdough.
Vegan option available.

Smoked Scottish Salmon
Sliced smoked Scottish salmon and a light King prawn cocktail.
Served with farmhouse bread.

Duck Parfait[^]
Smooth pâté, served with apple & date chutney and toasted ciabatta.

Roast Shallot and Yorkshire Ale Tart (ve)
Roast Shallots with a Yorkshire Ale glaze on light pastry and served with a balsamic glaze.

SORBET

Champagne Sorbet (ve) or Fruit Sorbet (ve)
Your choice of flavour with fresh strawberries and mint.

THE MAIN EVENT

Turkey With All The Trimmings
Hand-carved turkey breast served with bacon and chestnut stuffing, red onion & Cumberland pigs in blankets, Chantenay carrots, glazed greens, maple roasted parsnip and roast potatoes. Served with a rich gravy.

Grilled Sea Bass
With herb-crushed baby potatoes, long stem broccoli, king prawn and white wine & champagne thermidor sauce.

10oz Ribeye Steak
Chargrilled 21-day-aged ribeye steak with garlic butter, a roasted flat mushroom, beef tomato and triple cooked chips. With a choice of blue cheese, mushroom & bacon[^], peppercorn[^] or Béarnaise sauce[^].

Walnut & Almond Nut Roast (ve)
Root vegetable, cranberry and nut roast served with glazed Chantenay carrots, winter greens, maple roast parsnip and oven-roasted potatoes. Served with gravy.

TO FINISH

Christmas Pudding[^] **(v)**
Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices, served with a rich brandy sauce.

Salted Caramel & Dark Chocolate Bar (ve)
Salted caramel mousse on a rich chocolate base served with fruit compote.

Christmas Globe (v)
Meringue globe filled with fresh cream and fruits, on a rich raspberry compote.

Cheese Board (v)
Taw Valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert served with an apple & date chutney.

COFFEE & MINI MINCE PIES (v)

Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

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, please let us know before ordering.

Our fish dishes may contain small bones. *Contains nuts. ^Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this.

(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. All items are subject to availability. Weights stated are approximate uncooked weights. Where table service is offered, a discretionary service charge of 10% may be added.