



CHRISTMAS

AT NICHOLSON'S PUBS

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

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 alcohol. ^Contains nuts. (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. Adults need around 2000 kcals a day.



NEW YEAR'S EVE MENU

AVAILABLE ON
NEW YEAR'S EVE
& NEW YEAR'S DAY

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

TO START

VEGETABLE SCOTCH BROTH (V)

With farmhouse bread.

KING PRAWN & SMOKED SALMON COCKTAIL*

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

CHICKEN LIVER & REDCURRANT PÂTÉ*

Chicken liver pâté with redcurrants, an apple & date chutney and toasted ciabatta bread.

SLOW-ROAST CHERRY TOMATO & SHALLOT TART (VE)

Slow-roasted vine cherry tomatoes and roast shallots with a Yorkshire ale glaze on a light pastry case.

THE MAIN EVENT

BALMORAL CHICKEN

Grilled chicken breast, haggis and smoked bacon with a whisky sauce. With creamy mash, seasonal greens and roast carrots.

100z CHARGRILLED RIBEYE STEAK (+ £5.00)

21-day-aged ribeye steak with slow-roasted vine cherry tomatoes, tobacco onions, green salad and triple-cooked chips. With Béarnaise*, craft ale mushroom & bacon* or peppercorn* sauce.

GRILLED FILLETS OF SEABASS

Two fillets of seabass on herb-crushed baby potatoes and long stem broccoli, with a king prawn, mussel and white wine butter sauce.

SLOW-COOKED PORK BELLY

Roasted with honey, bubble & squeak mash, roast carrots, seasonal greens, glazed parsnips, roast apple and a brandy apple jus.

WALNUT & ALMOND NUT ROAST (VE)

Root vegetable, cranberry & nut roast with roast carrots, seasonal greens, glazed parsnips and oven-roasted potatoes. Served with gravy.

TO FINISH

CHOCOLATE CARAMEL GANACHE TART* (V)

With a rich Belgian chocolate sauce and fresh cream.
Vegan option available.

STICKY TOFFEE PUDDING (V)

With your choice of vanilla pod ice cream or rich creamy custard.

BUCK'S FIZZ MERINGUE PIE (V)

Light pastry case filled with an orange prosecco curd, meringue, with mint & strawberry salsa and Champagne sorbet.

CHAMPAGNE SORBET (VE)

With fresh strawberries and blueberries.

CHEESE BOARD (V) (+ £3.50)

Taw Valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert, served with celery and an apple & date chutney.

COFFEE & MINI MINCE PIES (V) (+ £3.50)

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