



ALE & GIN
ESTABLISHMENTS
SINCE 1873

150 YEARS OF ICONIC BRITISH PUBS

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 2000kcal a day.

113008/NIC/XMASNYJAN/B4



CHRISTMAS DAY MENU

4 COURSES
FOR £82.50

ADD A WELCOME
DRINK FOR YOUR
ARRIVAL:

CHAMPAGNE £10

PROSECCO £5
PER PERSON

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TO START

SHALLOT, ALE & CEMBERT TART TATIN (V)

With a side salad, dressed with a balsamic glaze.

Vegan alternative available.

SPICED PARSNIP & SWEET POTATO SOUP (V)

Topped with root vegetable crisps. Served with sourdough bread & butter.

Vegan alternative available.

CHICKEN LIVER AND REDCURRANT PÂTÉ*

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

KING PRAWN & SMOKED SALMON COCKTAIL

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

THE MAIN EVENT

100Z CHARGRILLED RIBEYE STEAK*

21-day-aged ribeye steak with vine cherry tomatoes, green salad and chunky chips. With your choice of Béarnaise*, craft ale mushroom & bacon* or peppercorn* sauce.

HAND CARVED BREAST OF TURKEY

With bacon & chestnut stuffing, Cumberland sausage pigs-in-blankets, roast carrots and sprouts, glazed parsnips, roast potatoes and a rich gravy.

WALNUT & ALMOND NUT ROAST (VE)

Root vegetable, cranberry & nut roast with glazed roast carrots & parsnips, sprouts and oven-roasted potatoes. Served with a rich gravy.

GRILLED FILLETS OF SEA BASS*

In a clam & lobster bouillabaisse sauce. Served on crispy crushed baby potatoes with long stem broccoli.

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.

RICH DARK CHOCOLATE TRUFFLE TORTE (V)

With salted caramel sauce & whipped cream.

SALTED CARAMEL PROFITEROLES (V)

With a passion fruit coulis, white chocolate pieces and strawberries.

BLACKBERRY AND APPLE CRUMBLE (V)

Topped with an oat crumb. Served with vanilla custard.

Vegan alternative available.

CHEESE BOARD (V)

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

COFFEE & MINI MINCE PIES (V)

Children's menu available, simply enquire at the bar. Adults need around 2000kcal a day.