

CHRISTMAS DAY

Book in pub or online at
www.nicholsonspubs.co.uk

TO START

ROAST PUMPKIN & LENTIL SOUP**

Topped with parsnip crisps. Served with toasted sourdough bread & butter (v)

SEAFOOD DUO

Sliced smoked Scottish salmon and a king prawn cocktail served with toasted sourdough

CHERRY TOMATO TART TATIN

Served with white balsamic glaze and British herb oil dressing (ve)

OAK-SMOKED CHICKEN LIVER PÂTÉ

Individually potted with thyme butter, served with pale ale chutney and toasted farm house bread

SORBET

CHAMPAGNE OR FRUIT** SORBET

With fresh berries (ve)

To cleanse your palette

THE MAIN EVENT

CLASSIC ROAST TURKEY**

Hand carved with chestnut and cranberry stuffing, Cumberland pigs in blankets, glazed Chantenay carrots, roast parsnip, glazed winter greens, oven-roasted potatoes and rich gravy

GRILLED SEA BASS

Dressed on herb-crushed baby potatoes, topped with buttered samphire & king prawns, served with fresh green beans and a rich white wine butter sauce

10oz SIRLOIN STEAK

Topped with garlic butter, served with plum tomato, flat mushroom and chips. Please see choice of sauce for additional allergen information.

*Choose your sauce: Bordelaise^ / Blue Cheese
Peppercorn^ / Béarnaise^*

VEGETABLE AND CRANBERRY NUT ROAST

Root vegetable, cashew nut, cranberry and herb nut roast served with glazed Chantenay carrots, roast parsnip, glazed winter greens, oven-roasted potatoes and rich gravy (ve)

PUDDINGS TO FINISH

CHOCOLATE ORANGE TORTE**

Rich chocolate and orange mousse on a chocolate cookie base, served with vanilla pod ice cream and Belgian chocolate sauce

CHRISTMAS PUDDING

Traditional pudding of vine fruits, nuts and spices, steeped in dark rum and ale, served with a rich brandy sauce (v)

NICHOLSON'S COLLECTION

Glazed lemon tart, salted caramel profiteroles and rich chocolate brownie (v)

BELGIAN CHOCOLATE BROWNIE**

Served warm with vanilla pod ice cream and chocolate sauce (v)

VANILLA ICE CREAM**

Two scoops of vanilla ice cream with chocolate sauce (v)

CHEESE BOARD

A selection of British cheeses served with pale ale chutney, crackers and grapes (v)

FRESH FRUIT SALAD

Chilled with fruit sorbet (ve)

COFFEE AND MINI MINCE PIES (v)

**Children's dishes are available.

