



FESTIVE MENU

3 COURSES | 36.00

ADD A WELCOME
GLASS OF
PROSECCO | 6.50
PER PERSON

TO START

KING PRAWN & SMOKED SALMON COCKTAIL*

King prawns and smoked Scottish salmon with little gem lettuce and bloody mary sauce. With toasted ciabatta.

CHICKEN LIVER & BRANDY PÂTÉ

With hedgerow chutney and toasted ciabatta.

SPICED PARSNIP & SWEET POTATO SOUP (V)

Topped with root vegetable crisps. With toasted ciabatta and butter.
Vegan alternative available.

SHALLOT & CAMEMBERT TART TATIN* (V)

With balsamic glazed mixed leaves.
Vegan alternative available.

THE MAIN EVENT

HAND-CARVED TURKEY BREAST*

With stuffing, Cumberland sausage pigs-in-blankets, roast carrots and sprouts, glazed parsnips, roast potatoes, spiced red cabbage and a rich gravy.

8OZ CHARGRILLED SIRLOIN STEAK (+£6)

21-day-aged sirloin steak with watercress and chunky chips. With your choice of peppercorn* or bone marrow béarnaise.

FESTIVE NUT ROAST* (VE)

Walnut, almond & hazelnut roast with glazed roast carrots & parsnips, sprouts, spiced red cabbage and roast potatoes. With onion gravy.

PAN-ROASTED SALMON FILLET*

With king prawns in a caper & samphire butter, creamy Dauphinoise potatoes and long-stem broccoli.

SLOW-COOKED PORK BELLY

With bubble & squeak mash, roasted apple, long-stem broccoli, crackling and a rich gravy.

TO FINISH

CHRISTMAS PUDDING (V)

Traditional Christmas pudding with sultanas soaked in dark rum, orange peel and festive spices. With a rich brandy sauce.

DARK CHOCOLATE TRUFFLE TORTE (V)

With salted caramel sauce & whipped cream.

APPLE & CINNAMON CRUMBLE PIE (VE)

With a mixed berry coulis and indulgent custard.

MADAGASCAN VANILLA CRÈME BRÛLÉE (V)

With buttery shortbread biscuits.

NICHOLSON'S CHEESE BOARD (V) (+£5)

Taw Valley mature Cheddar, Stilton and soft Camembert. With celery, grapes and a hedgerow chutney.

BOOK IN PUB OR ONLINE AT
NICHOLSONSPUBS.CO.UK

COFFEE & MINI MINCE PIE (V) (+£4.50)



CHRISTMAS

AT NICHOLSON'S PUBS

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NICHOLSONSPUBS.CO.UK

Allergen Information. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. All items are subject to availability.