

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



ROAST PUMPKIN & LENTIL SOUP

Topped with crispy greens. Served with toasted sourdough bread & butter (v)

KING PRAWN AND SMOKED SALMON COCKTAIL

Crisp lettuce, topped with king prawns in Marie Rose sauce with smoked Scottish salmon. Served with farmhouse bread and butter

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

THE MAIN EVENT -

10oz SIRLOIN STEAK (£5 supplement)

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

Choose your sauce: Craft beer, mushroom and bacon^ Peppercorn^ / Béarnaise^

GRILLED FILLET OF SALMON

Dressed on herb-crushed baby potatoes, seafood casserole and glazed green beans

SLOW-COOKED BEEF RIB

Bubble and squeak mash, glazed Chantenay carrots and a rich red wine and shallot sauce

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)

CHAMPAGNE OR FRUIT SORBET

With fresh berries (ve)

CHEESE BOARD (£2.50 supplement)

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

COFFEE AND MINI MINCE PIES (v) • (£3.50 supplement)

