

CHRISTMAS DAY

5 COURSES 69.95

APÉRITIF

GLASS OF CHAMPAGNE

STARTERS

All starters served with freshly baked artisan bread basket & butter

ROASTED PEPPER & TOMATO SOUP
crème fraîche & pumpkin seeds (V)

HAM HOCK & PARSLEY TERRINE
piccalilli & sourdough toast

GRILLED GOAT'S CHEESE

pickled beetroot salad & spiced tomato chutney (V) (GF)

CLASSIC KING PRAWN COCKTAIL

Marie Rose sauce, iceberg lettuce, lemon & buttered brown bread

SALT & PEPPER CRISPY SQUID

spring onion, chilli, lime mayo

MAINS

Served with honey roasted root vegetables, braised red cabbage, brussels sprouts with smoked bacon lardons & duck fat roasted potatoes or fries

ROAST TURKEY

dark & white meat with gravy, all the trimmings, homemade bread sauce

MARINATED PORK CUTLET

flageolet beans & chorizos, crispy crackling, salsa verde (GF)

21 DAY-AGED ENGLISH FILLET OF BEEF

with wild mushroom & Madeira sauce (GF)

PAN-SEARED FILLET OF WILD SEABASS

steamed mussels, white wine & creamy curried leeks (GF)

SLOW COOKED SHOULDER OF LAMB

green herb crust, roasted garlic, baby aubergine & redcurrant jus (GF)

SPICED HALLOUMI

freetkeh, cumin, roasted sweet potato, garlic, harissa, crispy onion, olive oil, yoghurt (V)

SIDES

FINE FRENCH BEANS, BLACK ONION SEEDS 3.50

BRAISED RED CABBAGE 3.50

DUCK FAT ROASTED POTATOES 3.50

BRUSSELS SPROUTS, SMOKED BACON LARDONS 3.50

CAULIFLOWER GRATIN 3.50

FRENCH FRIES 3.50

DESSERTS

CHRISTMAS PUDDING

homemade brandy sauce

CARAMELISED BRIOCHE BREAD & BUTTER PUDDING

custard

CRÈME BRULÉE (GF)

SELECTION OF ICE CREAMS & SORBETS

RUSTIC ARTISAN CHEESE BOARD

with biscuits, celery & spiced plum chutney

CAFÉ

COFFEE & MINCE PIES

LITTLE PEOPLE 12 AND UNDER 25.95 UNDER 4'S EAT FREE

Follow us   

All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked.

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