





Welcome to our Christmas Day menu, available exclusively on Sunday 25th December

**3 courses**  
**£49.99 per person**

Enjoy a complimentary glass of fizz on arrival

Plus, why not pre-order your drinks so they are ready when you arrive – our entire drinks range is available to pre-order

## STARTERS

### *Mini Game Pie*

An individual hot game pie, served with a spoonful of honey-crushed carrots and a splash of red wine sauce

### *New England Squash Soup (v)*

A velvety smooth carrot, butternut squash and potato soup, served with our rustic crusty baked croutons

### *Three Cheese & Caramelised Onion Cheesecake (v)*

A savoury cheesecake of Red Leicester, Cheddar, soft cheese and caramelised onion. Served warm with a rocket and tomato salad, red pepper sauce and basil pesto

### *Smoked Salmon Cushion*

An individual smoked salmon parcel filled with cream cheese. Served with rocket leaves, red pepper sauce and basil pesto

Treat the kids to our special Christmas Day children's menu.

Enjoy 3 courses for £26.99

See our 'This Season' holder for our menu

## MAINS

### *Cannon of Sirloin*

A prime cut steak from the sirloin, topped with crispy pancetta. Served with roasted and mashed potatoes, roasted winter vegetables, sprouts, Yorkshire pudding and a rich Bordeaux red wine sauce

### *Mushroom & Quince Tart (v)*

A rustic tart of woodland mushroom, spring onion, leek and cheese sauce, topped with quince. Served with roasted and mashed potatoes, roasted winter vegetables, sprouts, sage & onion stuffing and gravy

### *Traditional Roast Turkey*

Hand-carved roasted turkey crown with all the Christmas trimmings! Served with roasted and mashed potatoes, roasted winter vegetables, sprouts, pig in blanket, sage & onion stuffing, Yorkshire pudding and gravy

### *Baked Salmon Pithivier*

Salmon fillet wrapped and baked in crispy puff pastry. Served with roasted and mashed potatoes, roasted winter vegetables, sprouts, sage & onion stuffing and a pesto white wine sauce

### *Roast Crown of Goose*

Hand-carved roasted goose filled with pork & apricot stuffing. Served with roasted and mashed potatoes, roasted winter vegetables, sprouts, Yorkshire pudding and a redcurrant red wine sauce

## PUDDINGS

### *Chocolate Sundae*

A sumptuous chocolate feast! Fudge cake, chocolate brownie, whipped double cream and chocolate and vanilla flavoured ice creams, topped with toffee sauce and raspberries

### *Black Forest Bombe*

Black cherry, meringue and cream bombe, coated with a rich dark chocolate topping. Served with chocolate flavoured sauce and raspberries

### *Sticky Toffee Pear Pudding*

A festive twist on a traditional favourite! Moist toffee sponge with baked pear, served with mince pie ice cream

### *Christmas Pudding*


An individual traditional Christmas pudding, bursting with rich fruit, served with hot brandy sauce

## MINCE PIE & COFFEE

The perfect way to finish your meal







*Welcome to our Boxing Day menu, available exclusively on Monday 26th December*

**3 courses**  
**£19.99 per person**

*Why not pre-order your drinks so they are ready when you arrive – our entire drinks range is available to pre-order*

## STARTERS

### ***Cauliflower & Tickler Soup (v)***

Creamy cauliflower and potato soup, flavoured with Tickler Cheddar and served with crusty white bloomer

### ***Prawn Cocktail Duo***

A traditional prawn cocktail of cos lettuce, king prawns and seafood sauce. Finished with a pair of crispy Japanese breaded prawns and served with crusty malted bloomer

### ***Woodland Mushroom & Spinach Tartlet (v)***

A tasty tartlet of mushrooms and spinach with dressed rocket and homemade sweet potato crisps

### ***Mini Turkey Pie***

A shortcrust pastry turkey and vegetable pie, served with a spoonful of honey-crushed carrots, cranberry sauce and a splash of gravy

## MAINS

### ***Traditional Roast Turkey***

Hand-carved roasted turkey crown with all the Christmas trimmings! Served with roasted and mashed potatoes, roasted winter vegetables, sprouts, pig in blanket, sage & onion stuffing, Yorkshire pudding and gravy

### ***Grilled Sea Bass***

Grilled sea bass fillets, served with sautéed onions and green beans, rosemary roasted potatoes, tomato & basil sauce and basil pesto

### ***Slow-cooked Rib of Beef***

Succulent tender beef, falling off the bone, served with roasted and mashed potatoes, roasted winter vegetables, sprouts, Yorkshire pudding and a rich Bordeaux red wine sauce

### ***Vegetable Wellington (v)***

Butternut squash, spinach, mushrooms, cashews and chestnuts, with Brie and cranberry, baked in puff pastry. Served with sautéed onions and green beans, rosemary roasted potatoes and tomato & basil sauce

## PUDDINGS

### ***Christmas Pudding***

An individual traditional Christmas pudding, bursting with rich fruit, served with hot brandy sauce

### ***Irish Cream Meringue Yule Log***

A slice of our light but luscious chocolate meringue yule log, flavoured with Irish cream. Served with a spoonful of Channel Island extra-thick cream

### ***Winter Fruit Crumble***

A popular Chef & Brewer favourite with a Christmas twist! Winter fruit, topped with a crunchy cinnamon crumb, served with custard

### ***Yuletide Mess***

Crushed meringue nests folded in whipped double cream, with a rich black cherry compote and fresh raspberries

## MINCE PIE

The perfect way to finish your meal

