4 COURSES A GLASS OF CHAMPAGNE 79.95

★ THIS IS CHRISTMAS ★ CHRISTMAS DAY MENU

+ STARTERS +

Tomato + Basil Soup (ve)

Drizzled with balsamic, basil oil and topped with truffle-flavoured croutons

Truffle-Flavoured Cheese Fondue (v)

A rich Cheddar and Emmental cheese fondue. Served with toasted ciabatta and balsamic onion confit

Beef Burnt Ends Stuffed Yorkie

Served with horseradish and Malbec sauce§



Turkey with all the Trimmings

Turkey and slow-cooked pressed pork with apricot, apple and sage. Served with beef dripping roast potatoes, honey-glazed parsnips, carrots, seasonal greens, pigs in blankets, a golden Yorkie and loshings of our red wine gravy[§]

• Festive Loaded Burger

Our homemade 4oz⁻ beef patty, topped with a turkey slice, a pork Cheddar and bacon sausage swirl and cranberry BBQ sauce. Served in a brioche-style bun, with lettuce, tomato, fried red onions, light mayo, a side of beef dripping triple-cooked chunky chips and a Malbec sauce^s

Festive Loaded Plant-Based Burger (ve)

GARDEN GOURMET® Sensational" Chicken-Style Fillet topped with a GARDEN GOURMET® Sensational" sausage, THIS" Isn't Bacon and cranberry BBQ sauce. Served in a brioche-style bun, with lettuce, tomato, fried red onions, a side of fries and a jug of gravy§

+ DESSERTS +

Festive Chocolate Churros Sundae (v)

Baileys" ice cream^s and vanilla ice cream with warm triple chocolate brownie and chocolate toffee sauce. Topped with cream and warm cinnamon sugar churros

Speculoos Spectacular

Layered coffee mascarpone cream[§], speculoos crumb and caramel sauce, finished with speculoos biscuits. Served in a martini glass, simply delicious and a must try for the festive season!

Smoked Scottish Salmon**

Served with wedges of beetroot, orange and toasted ciabatta

Canadian King Scallops + Garlic King Prawns** Cooked over charcoal in a scallop shell with plenty of garlic butter, served with stonebaked flatbread

Red Wine + Mushroom Steak

Choose from an 8o2* sirloin or 8o2* fillet steak, served on a puff pastry base, layered with garlic spinach and a flat mushroom. Served with beef dripping triple-cooked chunky chips and a mushroom, red wine and pancetta jus[§]

Premium Steak Experience

Explore three steaks: 4oz^{*} fillet, 4oz^{*} rump and 4oz^{*} sirloin topped with truffle-flavoured butter. Served with beer-battered onion rings[§], beef dripping triple-cooked chunky chips, samphire and your choice of steak sauce

Please choose one of the following sauces: Block Steak Sauce (ve), Peppercorn, Mushroom and Red Wine^s, Chimichurri (ve)

Chargrilled Seabass**

Two fillets of seabass and a king prawn drizzled with garlic butter. Served with a seafood and prosecco bisque[§], coal-cooked mini garlic potatoes and Tenderstem® broccoli



Trio of Mini Desserts (v)

Warm triple chocolate brownie, lemon drizzle cake and warm churros coated in cinnamon sugar, served with Baileys™ ice cream§

Chocolate Torte^o (Ve)

Decadent chocolate mousse on a chocolate sponge base, topped with freeze-dried raspberries. Served with mixed berries



Mince Pie + Hot Drink (v) Warm mince pie with your choice of hot drink



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Don't worry, we know there are allergens in our food that we need to tell you about so please let your server know if you have a specific allergy or would like more information about our dishes. All prices include VAT. © Reg. Trademark used in agreement with the Trademark owner. "v" = suitable for vegetarians, "ve" = suitable for vegans and vegetarians. Our vegan dishes are made to a vegan recipe but we cannot guarantee that they are suitable for those with MILK or EGG allergies. *Approximate weight unccooked. **May contain bones or shell pieces. ⁵May contain small traces of alcohol. ⁵May contain fruit stones. Fish, meat and poultry dishes may contain bones. T Not hand-cut. Dishes do not list every ingredient, please ask for more information. GARDEN GOURMET® - Reg. Trademark used in agreement with the Trademark owner. Enjoy our complimentary beef-seasoned popcorn while browsing through the menu. Terms and conditions: Christmas Day is available on the 25th December, all day, subject to availability. Any additional sides, upgrades or add-ons will be charged at full price. Management reserves the right to withdraw this offer at any time and without prior notice. Products subject to availability. For more information on our drinks, please refer to our drinks menu. It is not available in conjunction with any offer, vouchers, discount or promotion (including the Whitbread discount card) and is subject to availability.