

GF - GLUTEN FREE
DF - DAIRY FREE
NF - NUT FREE



THE • GREAT • BRITISH • INNS • GROUP

*** DISHES WILL BE FREE OF ALLERGENS ONLY UPON REQUEST

CHRISTMAS DAY MENU

ADULTS: £75.95 KIDS £37.95 UNDER 4'S £12.95

APPETISER - Rustic bread & sea salt butter

STARTERS

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| Prawn Cocktail - GF, DF, NF
<i>Iceberg lettuce, marie rose sauce and served with brown bread & butter.</i> | Winter Root Vegetable & Cranberry Soup - V, GF, NF
<i>Served with a parsnip crisp and cream swirl.</i> | Honey & BBQ Chicken Wings
<i>Served with celery sticks and sour cream dip. - GF, Df, NF</i> |
| Festive Croquettes - NF
<i>Homemade turkey, stuffing and cheddar croquettes with a cranberry dip.</i> | Creamy Garlic Mushrooms - V, NF
<i>Served with toasted ciabatta, rocket</i> | Chicken & Smoked Ham Hock Terrine - GF, Df, NF
<i>Served with sourdough bread and spiced fruit chutney.</i> |

MAINS

OUR FAMOUS CHRISTMAS CARVERY

- GF, DF, NF

A CHOICE OF PERFECTLY COOKED ROASTS:

Turkey With Orange & Thyme

21 Day Aged Mature British Beef

Honey Glazed Gammon

Vegan Option Available

Served with your choice of sides & trimmings:

Stuffing balls, pigs in blankets, fluffy homemade Yorkshires.
Roast potatoes, brussels sprouts, steamed carrots, mixed greens, honey roasted parsnips, cauliflower cheese, creamed leeks, bread sauce with your choice of gravies & sauces.

Please, request any change to your sides

Red Currant Lamb Rump - GF, DF

Rosemary infused Lamb Rump with red currants, garlic roasted crushed potatoes and buttered winter greens, topped with pine nuts.

Pan Roasted Halibut in White Wine - GF, NF

Pan-seared in butter and thyme with a chestnut and pancetta crumb, served with fondant potatoes, buttered winter greens.

Chestnut Stuffed Chicken Roulade with Cranberry

Stuffed with chestnut, sage & sausage stuffing. Served with a rich cranberry red wine jus, buttered winter greens, and fondant potatoes. - NF

Festive Duck Breast in Plum Sauce - GF, DF, NF

Topped with orange zest, served with buttery mash, plum & port sauce, honey glazed carrots and parsnips.

***Vegetable & Truffle Tart - V, NF, GF**

Squash, Brie, Beetroot & Truffle Infused Oil Tart served with garlic roasted crushed potatoes and winter greens.

DESSERTS

White Chocolate & Berry Roulade - GF

Lemon flavoured meringue sponge filled with white chocolate frosting and winter berry mix.

Christmas Pudding -DF

Traditional Christmas pudding served with brandy sauce and custard.

Black Forest Cheesecake

Cornish cream Belgian chocolate cheesecake with black cherry compote and kirsch flavour mousse on a chocolate crumb base.

Great British Inn Cheeseboard - NF

A selection of cheeses, with crackers & biscuits, an array of chutneys and salted butter.

Blackberry & Apple Crumble - DF, NF, GF

Homemade with festive spice and served with hot custard.

Panettone Bread & Butter Pudding

Topped with chocolate sauce and a crisp brown sugar crust, with custard.

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.

DISHES MAY CHANGE SLIGHTLY FROM MENU DUE TO STOCK ISSUES



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