



# Christmas Day Menu

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \*= contains alcohol. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.

# Christmas Day Menu

5 course menu 79.50

With a glass of Prosecco 84.50 | With a glass of Champagne 89.50

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Whole Baked Sourdough, salted butter (v)

## Starters

Jerusalem Artichoke Velouté, salsa verde, white truffle-infused oil, sourdough (v)  
*Vegan soup available (ve)*

Duck Parfait\*, hedgerow chutney, toasted sourdough

Smoked Salmon Duo, oak-smoked Atlantic salmon, smoked salmon rilette, lilliput capers, rye bread

Goats Cheese, Shallot & Ale Tarte Tatin, roasted tomato & rocket salad, lemon & tarragon dressing,  
salsa verde (v) *Vegan option available (ve)*

Cropwell Bishop Stilton Soufflé, apple, pickled fennel, chicory, watercress, apricot & ginger chutney (v)

## Mains

*All main courses are served with thyme-roasted potatoes, homemade braised red cabbage,  
roasted parsnips & carrots, shredded sprouts & chestnuts*

Hand-Carved Turkey Breast, Cumberland pigs in blankets, bacon & herb stuffing, red wine jus

Roast Sirloin of Beef, Yorkshire pudding, roasted shallot, parsnip purée, horseradish crème fraiche, beef  
dripping pangrattato, bordelaise sauce\*

Root Vegetable Wellington, root vegetables, apricots & cranberries encased in puff pastry, celeriac purée,  
gravy (ve)

Rack of Lamb, parsnip purée, sautéed pancetta, pearl onions, Paris Brown mushrooms, bordelaise sauce\*

Pan-Roasted Halibut, cauliflower purée, pommes anna, king prawns, lilliput capers, porcini butter sauce\*

## Desserts

Spiced Sticky Toffee Pudding, vanilla crème anglaise (v)

Apple & Blackberry Crumble, vanilla crème anglaise (v) *Vegan option available (ve)*

Chocolate Trio, chocolate fondant, Belgian dark chocolate torte, white chocolate & raspberry ice cream  
brandy snap (v)

Lemon Meringue Tart, raspberry sorbet (v)

British Cheeses, savoury biscuits, hedgerow chutney, grapes (v)

## To Finish

Chocolate Truffles (v)



# Children's Christmas Day Menu

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# Children's Christmas Day Menu

3 course menu 33.50

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## Starters

**Panko-coated Normandy Camembert**, rocket salad, lemon & tarragon dressing, apricot & ginger chutney (v)

**Spiced Parsnip & Sweet Potato Soup**, coconut dressing, salsa verde, toasted sourdough (ve)

**Potted Smoked Salmon**, bread & butter pickles, fennel & watercress, toasted sourdough

## Mains

**Grilled Haddock**, sautéed potatoes, long stem broccoli

**Cheeseburger Slider**, mini-cheeseburger topped with Cheddar cheese, lettuce and tomato

**Hand-Carved Turkey Breast**, Cumberland pig in blanket, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy

**Root Vegetable Wellington**, thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy (ve)

## Desserts

**Chocolate Brownie**, vanilla ice cream (v)

**Apple & Blackberry Crumble**, vanilla ice cream (v) *Vegan option available (ve)*

**Ice Cream Sundae**, bourbon vanilla ice cream, whipped cream, raspberries, salted caramel sauce

