



CHRISTMAS DAY 2025

STARTERS

CURRIED BUTTERNUT SQUASH SOUP (VG / GFA)
CHESTNUT DUKKAH | HERB OIL | HOMEMADE ROSEMARY FOCACCIA

KING PRAWN & LOBSTER COCKTAIL (GFA)
BLOODY MARY SAUCE | CUCUMBER | TOMATO | LIME | BROWN BREAD

DUCK CARPACCIO (GF)
CHARRED ORANGE | HAZELNUT | PICKLED CARROT | SPICED PLUM DRESSING

CHICKEN & HAM HOCK TERRINE (GFA)
PICCALLILI MAYO | CRISPY QUAIL EGG | RED ONION JAM | TOASTED ONION BREAD

MAIN COURSE

BLACK POOL MILL CHRISTMAS ROAST (GFA)
TURKEY & PIGS IN BLANKETS OR ROASTED TOPSIDE OF BEEF & YORKSHIRE PUDDING
OR GLAMORGAN WELLINGTON (VG)
SERVED WITH ROAST POTATOES, MAPLE-GLAZED CARROTS & PARSNIPS, MEDLEY OF SEASONAL GREENS, SWEDE MASH, BRAISED RED CABBAGE & TRADITIONAL GRAVY

PAN-ROASTED FILLET OF SALMON (GF)
CHORIZO MASH | BROWN SHRIMP, COCKLE & LAVERBREAD CASSOULET | WINTER VEG

ROASTED LAMB RUMP
DAUPHINOISE POTATO | PEA & FETA ARANCINI | GOLDEN BEETROOT
SAUTEED GREENS | BACON & ONION JUS

ADD ON: BOWL OF PIGS IN BLANKETS | CAULIFLOWER CHEESE | BOWL OF YORKSHIRE PUDDINGS

DESSERT

TRADITIONAL CHRISTMAS PUDDING
BRANDY SAUCE | BERRY COMPOTE

STICKY TOFFEE PUDDING
MIMOSA RUM CARAMEL SAUCE | TOASTED OATS | VANILLA ICE CREAM

STRAWBERRY BAVAROIS (GF)
WHITE CHOCOLATE | MERINGUE | PISTACHIO ICE CREAM

CHOCOLATE & ALMOND BROWNIE (VG)
DARK CHOCOLATE SOIL | TORCHED ORANGE | MANDARIN SORBET | SEA SALT

PLEASE INFORM US OF ANY DIETARY INTOLERANCES OR ALLERGIES WHEN ORDERING.
V = VEGETARIAN / VG = VEGAN / GF = GLUTEN FREE / GFA = GLUTEN FREE AVAILABLE