

NINETEEN

Christmas Dinner

STARTERS

SMOKEY ROASTED TOMATO & RED PEPPER SOUP (GF, V, VEA)

Served with chilli oil, cream & seeds

HAM HOCK TERRINE (GF)

Celeriac remoulade, lemon & shallot dressed salad, Dijonnaise, pickled walnuts

SMOKED SALMON (GF)

Horseradish creme fraiche, capers & beetroot + £2 supplement

BAKED FETA (V, VEA)

Feta, wrapped in filo pastry and baked served with honey & figs

MAIN COURSES

HAND CARVED TURKEY (GFA)

Apricot & chestnut stuffing, pigs in blanket, sage roasted potatoes, cranberry sauce & gravy

SLOW BRAISED BEEF CHEEKS (GFA)

Beef & ale jus, confit garlic mash, caramelised shallot, wild mushrooms + £3 supplement

FISH PIE

A selection of fresh fish in a creamy sauce, topped with buttery cheddar & chive mashed potato.

ROASTED CELERIAC STEAK (GF, V, VEA)

caramelised shallot, wild mushrooms, salsa verdi, sage roasted potatoes

All main courses are served with family style honey roasted carrots, parsnips & rosemary, buttered sprouts & mulled wine braised red cabbage

DESSERTS

CHRISTMAS PUDDING (GFA, V)

Baileys cream, toffee sauce

CHOCOLATE & PRALINE CHEESECAKE (V)

Dark chocolate sauce

APPLE & BLACKBERRY CRUMBLE TART (V, VEA)

Vanilla custard ice cream

CHEESE & BISCUITS (GFA, V)

Cheddar, brie & stilton, apricot chutney, grapes, apple, celery + £2 supplement

2 COURSE FROM £29 | 3 COURSES FROM £37

(GF) Gluten Free, (GFA) Gluten Free Alternative, (V) Vegetarian, (VA) Vegetarian Alternative, (VE) Vegan, (VEA) Vegan Alternative. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.