

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.

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Christmas Allergens

We work in a kitchen that handles most allergens, so we **CANNOT GUARANTEE** the absence of any allergens in any of our dishes. Customers with **life-threatening allergies** and **intolerances** must take this significant risk into consideration before choosing to dine with us. If you have any questions regarding allergens please let our Events Team know prior to dining.

		Gluten	Eggs	Milk	Mustard	Sesame	Nuts	Peanuts	Fish	Crustaceans	Mollusc	Celery	Soya	Lupin	Sulphur
															
STARTERS	Tomato & Red Pepper Soup														
	Ham Hock Terrine														
	Smoked Salmon														
	Baked Feta														
MAIN COURSES	Roast Turkey														
	Slow Braised Beef Cheeks														
	Fish Pie														
	Roast Celeriac Steak														
VEGETABLES	Roasted Carrots & Parsnips														
	Mulled Wine Red Cabbage														
	Buttered Sprouts														
DESSERTS	Christmas Pudding														
	Cheesecake														
	Crumble Tart														
	Cheeseboard														