



Jenny Watts

EST 1780



Christmas Dinner 2025

3 courses **£37**

STARTERS

SEASONAL SOUP ^{VN}

Homemade vegetable broth, homemade wheaten bread

FISHCAKES

Cod and prawn fishcake served with an apple and fennel salad, Neptune dip

GOAT'S CHEESE SALAD ^V

Grilled goat's cheese served with fig chutney, toasted walnuts, parsnip crisps and dressed leaves

PORK AND APRICOT TERRINE

With homemade wheaten bread

CLASSIC PRAWN COCKTAIL ^{GA}

Served with homemade wheaten bread

WILD MUSHROOM RISOTTO ^V

With parmesan and toasted sourdough

MAINS

TRADITIONAL ROAST STUFFED TURKEY AND HAM

Chipolatas, cranberry sauce, creamy mash, roast potato and seasonal vegetables

SLOW ROAST EYE OF SILVERSIDE

Yorkshire pudding, creamy mash, roast potato and seasonal vegetables

PAN FRIED SALMON

Crushed potato, sautéed lemon capers with seasonal vegetables

LOCAL FRESH FRIED FILLET OF COD

Mushy peas, fresh tartare, charred lemon and side order

ROAST CURRIED CAULIFLOWER STEAK ^{VN}

With a lentil dhansak and toasted naan bread

THAI CHICKEN

Grilled Thai chicken breast, served with wilted onion, spinach and crispy wedges

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With a brandy sauce

PAVLOVA

Served with fresh fruit

CLASSIC BAKEWELL TART

With ice cream

RASPBERRY TRIFLE

With Cointreau and hazelnut

STICKY TOFFEE PUDDING

With ice cream

IRISH CHEESE BOARD

Cashel blue, Irish brie, celery, grapes and biscuits

ALLERGENS | Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

GA | GA denotes gluten alternative dishes.

V | V denotes vegetarian dishes.

VN | VN denotes vegan dishes.

A DISCRETIONARY SERVICE CHARGE FOR PARTIES OF 8 OR MORE WILL BE ADDED TO OUR BILL.





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