



CHRISTMAS DAY MENU
Served at 12 noon - £70pp

Gin Fizz on arrival

Leek Velouté with sundried tomato and cheese straw (vo)

Starters

Bloody Mary Prawn Cocktail with fresh lemon & focaccia bread (gfo)

Beetroot Carpaccio with Celeriac Remoulade broccoli crumb and vegan cheese crisp (gfo, v)

Venison Carpaccio with Celeriac Remoulade parmesan crisp

Pomegranate & Cranberry Bruschetta with whipped feta cheese (vg)

Mains

Free Range Turkey & Cranberry Wellington roast potatoes, sage & sausage stuffing, pigs in blankets, sprouts with chestnuts and bacon bits, honey roast parsnips and carrot, braised red cabbage, Christmas gravy & cranberry sauce (gf)

Slow Cooked Minted Lamb Shank red wine sauce, creamy mash potatoes and green beans

Open Fish Pie with K Prawns & Crayfish with green beans

Sweet Potato & Chestnut Parcel potato terrine, seasonal veg and vegan gravy (v, vg, df)

Desserts

White Chocolate Mousse with whipped cream (gf)

Christmas Pudding with brandy anglaise (gfo)

Christmas Crumble apple, cranberry & cinnamon with custard or vanilla ice cream (v)

Lemon Spiced Poached Pear, whipped vegan cream, ginger crumb (v, vgo, gfo)

Cheeseboard

A selection of cheese, grapes, celery & crackers

Add a glass of port for £3

Includes Crackers, Coffee, Mince Pies & Truffles

A non-returnable 50% deposit required when booking. Please submit your menu choices via email 10 days prior Christmas Day. E: bookings@marinersfreehouse.co.uk

GF – Gluten free, **V** – Vegetarian, **Vg** – Vegan, **O** - Option

Allergy & Intolerance information is available on request. Please advise us if you have any food allergies and intolerances before you order. Some dishes can be modified to gluten free or vegans. We will do our best to accommodate you. We are NOT a nut free kitchen.

Children's Menu

£35pp

Glass of Fruit Cocktail on arrival

Starters

Tomato Soup *(gfo, v, vg)*

Prawn Cocktail *(gfo)*

Garlic Bread *(v)*

Mains

Roast Free Range Turkey roast potatoes, sage & sausage stuffing, pigs in blankets, sprouts with chestnuts and bacon bits, honey roast parsnips and carrot, braised red cabbage, Christmas gravy & cranberry sauce *(gf)*

Southern Fried Chicken Goujons with skinny fries and peas or baked beans

Sweet Potato & Chestnut Parcel potato terrine, seasonal veg and vegan gravy *(v, vg, df)*

Desserts

Chocolate Brownie and vanilla ice cream

Christmas Pudding with ice cream *(gfo)*

Ice Cream and fruit coulis *(v, vgo)*

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