



CHRISTMAS DAY MENU

*step into*

**CHRISTMAS  
JOY**

*with*

**ALL THE  
TRIMMINGS**

 **EMBER INNS**

# Christmas Day Menu

3 COURSES £63.95



## STARTERS

### Ham Hock Terrine

Ham hock terrine served with red onion chutney, pickled pink onions, watercress and toasted ciabatta.

### Breaded Brie Wedges v

Breaded Brie served with watercress and red onion chutney.

### Spiced Parsnip & Sweet Potato Soup v

Served with butter and toasted focaccia.

Vegan option available. **Ve**

### Prawn Cocktail & Smoked Salmon

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with toasted focaccia.

### Cheesy Mushrooms v

Roasted mushrooms with a mature Cheddar & garlic sauce, topped with cheese, crispy onions and served with focaccia.

CELEBRATE IN STYLE!  
ADD A DRINKS PACKAGE  
TO YOUR BOOKING

## MAINS

### The Ultimate Christmas Dinner\*

Turkey and gammon served with braised red cabbage, fresh sprouts, mixed greens, carrots, pigs in blankets, stuffing wrapped in bacon, Yorkshire pudding, roast potatoes and a rich gravy.



### Turkey Dinner\*

Served with braised red cabbage, fresh sprouts, mixed greens, carrots, pigs in blankets, stuffing wrapped in bacon, Yorkshire pudding, roast potatoes and a rich gravy.

### Slow-Cooked Rib of Beef

Bone-in beef rib with dauphinoise potatoes, greens, roast carrots and topped with onion fries. Served with beef-dripping sauce.

### Spinach & Mushroom Wellington\* **Ve**

Served with braised red cabbage, mixed greens, carrots and roast potatoes.

### Grilled Fillets of Sea Bass

With sautéed potatoes, king prawns, peas and free-range hollandaise sauce.

### SIDES

Pigs in blankets 3.79  
Stuffing wrapped in bacon 2.79  
Yorkshire puddings v 2.79

## DESSERTS

### Gingerbread Crème Brûlée v

Served with a gingerbread biscuit.

### Cheese Platter v

A selection of cheeses served with grapes, caramelised onion chutney and oatcakes.

### Christmas Pudding\* v

Served with brandy sauce.

### Apple & Blackcurrant Crumble v

Served with your choice of fluffy cream, vanilla-pod ice cream or thick custard.

Vegan option available. **Ve**

### Lemon Meringue Roulade v

Served with fluffy cream and strawberry sauce.

### Belgian Chocolate Brownie v

Served with chocolate sauce and Kelly's Salted Caramel Ice Cream.

ADD A CHEESE PLATTER AS AN ADDITIONAL 4TH COURSE +5.00

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point, our easy-to-use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know **before** booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

**v** = made with vegetarian ingredients, **Ve** = made with vegan ingredients, however some of our preparation, cooking, and serving methods could affect this. If you require more information, please ask your server.

\* = this dish contains alcohol. Fish dishes may contain small bones. All items are subject to availability.