



# FESTIVE FEAST MENU

3 COURSES  
FOR 31.95

ADD A WELCOME  
DRINK FOR YOUR  
ARRIVAL

CHAMPAGNE £10  
PROSECCO £5  
PER PERSON

## TO START

### KING PRAWN & SMOKED SALMON COCKTAIL

King prawns with Marie Rose sauce on a bed of lettuce, topped with smoked Scottish salmon. With farmhouse bread and butter.

### SPICED PARSNIP & SWEET POTATO SOUP (V)

Topped with root vegetable crisps. Served with rustic bread and butter.  
*Vegan alternative available.*

### SHALLOT & CAMEMBERT TART TATIN (V)

With a side salad, dressed with balsamic glaze\*.  
*Vegan alternative available.*

### CHICKEN LIVER & BRANDY PÂTÉ\*

Chicken liver and brandy pâté with an apple & date chutney. With toasted rustic bread.

## THE MAIN EVENT

### SLOW COOKED PORK BELLY

With bubble & squeak mash, slow roasted apple, long-stem broccoli, and a rich gravy.

### WALNUT & ALMOND NUT ROAST (VE)

Root vegetable, cranberry & nut roast with glazed roast carrots & parsnips, sprouts and oven-roasted potatoes. Served with a rich gravy.

### GRILLED FILETS OF SEABASS\*

In a king prawns & lobster fumet bouillabaisse sauce. Served on crispy crushed baby potatoes with long-stem broccoli.

### HAND-CARVED BREAST OF TURKEY

With bacon & chestnut stuffing, Cumberland sausage pigs-in-blankets, roast carrots and sprouts, glazed parsnips, roast potatoes and a rich gravy.

### 8OZ CHARGILLED SIRLOIN STEAK (+£5)

21-day-aged Sirloin steak with vine cherry tomatoes, watercress and chunky chips. With your choice of Béarnaise\*, craft ale mushroom & bacon\* or peppercorn\* sauce.

## TO FINISH

### CHRISTMAS PUDDING\* (V)

Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices, with a rich brandy sauce.

### RICH DARK CHOCOLATE TRUFFLE TORTE (V)

With salted caramel sauce & whipped cream.

### BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

With a creamy custard. *Vegan alternative available.*

### ZESTY LEMON TART

With berry coulis and freshly whipped cream.

### NICHOLSON'S CHEESE BOARD (V) (+£5)

Taw Valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert, served with celery and an apple & date chutney.

COFFEE & MINI MINCE PIE (V) (+ £4)

BOOK IN PUB OR ONLINE AT  
NICHOLSONSPUBS.CO.UK

Children's menu available, simply enquire at the bar. Adults need around 2000kcal a day.



# CHRISTMAS

## AT NICHOLSON'S PUBS

BOOK IN PUB OR ONLINE AT  
[NICHOLSONSPUBS.CO.UK](https://nicholsonspubs.co.uk)

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**Allergen Information.** 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 **31st August 2024** 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. \*=contains alcohol. Fish dishes may contain small bones.

Adults need around 2000 calories a day.

Where table service is offered, a discretionary service charge of 10% may be added.