

## CHRISTMAS

AT NICHOLSON'S PUBS

# BOOK IN PUB OR ONLINE AT NICHOLSONSPUBS.CO.UK

Please note, there is a required deposit of £10 per person to secure all Festive bookings (between 22nd November- January 1st). A pre-order will also be needed. A member of our team will be in contact to arrange payment on receipt of your enquiry. The deposit must be paid in full to confirm the booking. Any deposit will be redeemed against the outstanding balance payable. A pre-order for your entire party, will be required at least 7 days before your booking is due to take place. Cancellations within 14 days of the event may result in your deposit not being refunded. Please let us know if you are running late for your booking and we will do our best to accommodate you. We will hold your table for a maximum of 15 minutes before it will be released. For tables of 6 or more covers, a 10% service charge will be applied.

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Dishes containing fish may contain small bones. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking & serving methods could affect this. If you require more information, please ask your server. \* = these dishes contain alcohol.



#### TO START

#### BRITISH PARSNIP & MULLED SOMERSET CIDER SOUP (V)

Topped with crispy greens, with toasted sourdough. Vegan option available.

#### KING PRAWN & SMOKED SALMON COCKTAIL\*

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

#### CHICKEN LIVER & REDCURRANT PÂTÉ\*

Chicken liver pâté with redcurrants, an apple & date chutney and toasted ciabatta bread.

#### SLOW-ROAST CHERRY TOMATO & SHALLOT TART (VE)

Slow-roasted vine cherry tomatoes and roast shallots with a Yorkshire ale glaze on a light pastry case.

#### THE MAIN EVENT

#### HAND-CARVED BREAST OF TURKEY

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

#### **GRILLED FILLETS OF SEABASS**

Two fillets of seabass on herb-crushed baby potatoes and long stem broccoli, with a king prawn, mussel and white wine butter sauce.

#### 10oz CHARGRILLED RIBEYE STEAK (+ £5.00)

21-day-aged ribeye steak with slow-roasted vine cherry tomatoes, tobacco onions, green salad and triple-cooked chips. With your choice of Béarnaise\*, craft ale mushroom & bacon\* or peppercorn\* sauce.

#### SLOW-COOKED PORK BELLY

Roasted with honey, bubble & squeak mash, roast carrots, seasonal greens, glazed parsnips, roast apple and a brandy apple jus.

#### WALNUT & ALMOND NUT ROAST (VE)

Root vegetable, cranberry & nut roast with roast carrots, seasonal greens, glazed parsnips and oven-roasted potatoes. Served with gravy.

#### TO FINISH

#### CHRISTMAS PUDDING\* (V)

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

#### CHOCOLATE CARAMEL GANACHE TART\* (V)

With a rich Belgian chocolate sauce and fresh cream. Vegan option available.

### BUCK'S FIZZ MERINGUE PIE (V)

Light pastry case filled with an orange prosecco curd, glazed with meringue, with mint & strawberry salsa and Champagne sorbet.

#### CHAMPAGNE SORBET (VE)

With fresh strawberries and blueberries.

#### CHEESE BOARD (V) (+ £3.50)

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

COFFEE & MINI MINCE PIES (V) (+ £3.50)

Children's menu available, simply enquire at the bar.

Adults need around 2000 kcals a day.