



Make It a Festive Feast

STARTERS

Slow Cooked Ham Hock & Spring Pea Velouté

Minted crème fraîche | Crackling pieces

Sea Trout Escabeche *(gf)*

Citrus & sherry marinade | Shaved fennel
Orange zest | Micro herb salad

Buttermilk Chicken Bon Bons

Cranberry ketchup | Smoked bacon crumb

Fine Chicken Liver Parfait

Fig chutney | Balsamic dressing
Sourdough croutons

Chestnut & Panko Breaded Brie Wedges *(v, gfa)*

Cranberry jam | Pickled apple

MAIN COURSES

Cornhill Steak Pie *(gf)*

Slow-braised chuck of beef | Buttered pastry
Seasonal greens

Fish & Chips

Battered haddock | Minted peas
Charred lemon | Tartare sauce

Roast Turkey Breast

Sage & cranberry stuffing | Chestnut crumb
Duck fat roast potatoes | Brussels sprouts
Baby carrots | Red cabbage
Pigs in blankets | Turkey jus

Wild Mushroom, Chestnut & Thyme Pithivier *(vea)*

Roast pepper purée
Pumpkin seed, cranberry & hazelnut salad

Mediterranean Lamb Burger

8oz lamb burger | Crumbled feta
Roasted red pepper | Olive tapenade
Milk bun | Gem lettuce | Red onion | Fries

8oz Fillet *(gf)*

Spinach & mushroom fricassee | Sea salted fries
Corn on the cob | Peppercorn sauce
(£8 supplement)

DESSERTS

Traditional Christmas Pudding *(v)*

Brandy sauce | Redcurrant reduction
Vanilla ice cream

Chef's Homemade

Sticky Toffee Pudding *(v)*

Cardamom & toffee sauce
Salted caramel ice cream

Baileys Crème Brûlée *(v)*

Shortbread

Chef's Selection of Ice Cream

& Sorbet *(v, vea, gfa)*

Chocolate crumb

Rhubarb & Pear Crumble *(v)*

Ginger-infused custard | Tablet ice cream

SIDES

Fries

Sea Salted *(ve, gf)* **4.00** | Cajun *(ve, gf)* **4.25**

Parmesan & Truffle *(v, gf)* **4.25**

Salt & Chilli *(ve, gf)* **4.25**

Rosemary & Garlic

Roast Potatoes *(ve, gfa)* **4.95**

Pigs in Blankets **7.00**

Sauté Sprouts,

Bacon & Chestnuts *(gfa)* **4.50**

Seasonal Greens *(v, vea)* **5.25**

Buttered Mash *(v, vea)* **£5.00**

Mini Mac & Cheese *(v)* **£5.95**

Garlic Bread *(v, vea)* **4.50**

Cheesy Garlic Bread *(v, vea)* **4.95**

Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you.
(v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.



Festive Celebrations

2 Courses £32.00 | 3 Courses £37.00

CORNHILL
CASTLE