



CHRISTMAS MENU

STARTERS

MUSHROOM SOUP (Vegan)

A seasonal variety of mushrooms blended with warming winter spices. Served with toasted ciabatta.

HAM HOCK TERRINE

With onion chutney, pickles and toasted ciabatta.

SMOKEHOUSE SHRIMP COCKTAIL

Shrimp and ribbons of smoked salmon, baby gem and cherry tomato drizzled with marie rose sauce and served with toasted ciabatta.

SMOKED CHICKEN WINGS

XL festive spiced honey roasted wings.

MAIN COURSES

SMOKEHOUSE TURKEY DINNER

Roasted turkey breast, roast potatoes, honey roast carrots & parsnips, sprouts and a bacon wrapped chipolata served with smoked turkey gravy.

TURKEY SKEWER

Turkey breast, pigs in blankets and stuffing balls served with a bowl of roast potatoes and a jug of smoked turkey gravy.

SEABASS

Two grilled seabass fillets served on top of a rich tomato and saffron mixed bean casserole. Served with roast potatoes.

SMOKEHOUSE ULTIMATE XMAS BURGER

6oz beef patty topped with a slice of turkey, crispy maple bacon, melted brie and cranberry sauce. Topped with a stuffing ball and a pig in blanket.

BEETROOT AND BUTTERNUT SQUASH WELLINGTON (Vegan)

Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney wrapped in golden baked puff pastry. Served with roasted root vegetables and roast potatoes.

DESSERTS

XMAS PUDDING

An individual plum pudding served with warm brandy sauce.

ULTIMATE CHOCOLATE FUDGE CAKE

A four layer chocolate fudge cake studded with chocolate brownies and chocolate chunks. Served warm with a choice of cream or ice cream.

WINTER BERRY CHEESECAKE

Artisan baked vanilla cheesecake served with winter berries.

CHOCOLATE CARAMEL CAKE (Vegan)

Chocolate sponge cake laced with sea salted caramel sauce served with a scoop of vegan vanilla ice cream.

£35 per person

**Food to be pre ordered 7 days in advance of your reservation date. A £10 per person deposit will be required to secure your booking. There will be a 12.5% service charge on all Christmas party bookings.*