



# Christmas Day Menu



## TO START

### Smoked Salmon (GF)

smoked salmon and prawns served with a horseradish cream, topped with dressed leaves and a lime vinaigrette

### Duck and Orange Pate (GFO)

classic flavour combination, smooth pate served with toasted sourdough

### Oliver's Scotch Egg Twist

Free range egg wrapped in stuffing and turkey, coated in breadcrumbs and served with a cranberry sauce

### Carrot and Ginger Soup (V, VEO)

served with bread

## THE MAIN EVENT

### Traditional Turkey, Gammon or Beef (GFO)

Served with roast potatoes, stuffing, yorkshire pudding, pigs in blankets, glazed roasted carrots and parsnips, brussel sprouts and meat gravy

### Pan fried Seabass (GF)

with a white champagne sauce, crushed new potatoes and greens

### Traditional Vegan Nut Roast (V, VEO)

Served with roast potatoes, stuffing, vegan yorkshire pudding, glazed roasted carrots and parsnips, brussels sprouts and vegetable gravy

## SOMETHING SWEET

### Traditional Christmas Pudding (GFO, VEO)

Served with brandy cream or vanilla ice cream

### Profiteroles

served with chocolate sauce

### Cheeseboard (GFO)

a selection of cheese, crackers and chutney  
(add a glass of port £4.50)

### Sherry Trifle

sponge fingers soaked in sherry with fruit, custard and cream

## TO FINISH Mince Pies and Tea/Coffee

## DETAILS

£90pp. open midday - last sitting 3:30pm  
£45 - kids under 14

## KIDS MENU

Starters - Tomato Soup or Garlic Bread  
Desserts - Ice Creams

(V) - vegetarian | (VG) - vegan | (GF) - gluten free | (GFO) - gluten free option available

Please let us know if you have an allergy or intolerance before ordering to allow us to take extra precautions to make your meal as safe as possible and please check allergen information every time you visit in case an ingredient has changed. Discretionary 10% service charge added on the day

Oliver's