



Relaxed Drinking & Dining

## Christmas Day Menu

Bread, olives and oil (v)

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Houmous, vegetable crudités, flatbread (ve)

Cream of cauliflower soup, cauliflower pakora and curry oil (v)

Pastrami cured salmon, beetroot and vodka crème fraiche

Chicken liver pate, Liberation Ale chutney, toast

Salt and pepper calamari, Asian slaw and sweet chilli dip

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Roast turkey crown, bacon and chipolata rolls, stuffing, roasted root vegetables, sprouts, glazed red cabbage and turkey gravy

Roast Irish sirloin, Yorkshire pudding, roasted root vegetables, sprouts, glazed red cabbage, red wine jus

Sea bass, crab crushed baby potatoes, samphire, saffron butter sauce

Malaysian seafood curry, rice, shrimp crackers, crispy shallots, coriander

Roast butternut squash, lentil and cranberry bake (ve)

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Liberation Ale Christmas pudding and brandy sauce

Hazelnut and cranberry brownie, chocolate sauce, Jersey vanilla ice cream (v)

New York style cheesecake with toffee popcorn and butterscotch sauce

Cheese plate with crackers, grapes and chutney

Affogato with Christmas wontons (v)

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Coffee or Tea

**£55 per person**

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes.