



CHRISTMAS DAY 2020

Selection of Canape's & Prosecco on Arrival

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Scallops Pan Seared on Vanilla Scented Celeriac Puree with Crispy Black Pudding,
Bacon Crumbs & Rocket

or

Roasted Parsnip & Apple Velouté'
with a Vienna Roll, Salted Butter & Parsnip Crisps^{(v)(gf)}

or

Patchwork Cointreau & Clementine Pate
with Apple Chutney & Toasted Fingers^(gf)

or

Roast Fig & Walnut Salad
with Creamy Goats Cheese & Pomegranate Molasses^(v)



Traditional Roast Breast of Turkey

Bacon Wrapped Chipolatas, Stuffing Balls & Homemade Bread Sauce

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Pan Seared Welsh Lamb Rump
with Carrot Cumin Puree & Chimichurri^(gf)

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Cajun Spiced Sweet Potato Roulade
With Red Pepper Coulis & Dressed Rocket^{(gf)(v)(vg)}

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Herb Crusted Salmon Fillet
on a Chorizo
onion Chickpea and Tomato Cassoulet

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All the Above Are Served with Buttered Carrots, Steamed Broccoli with Almond Flakes, Fluffy Roast Potatoes, Honey Glazed Parsnips, Pan Roasted Brussel Sprouts & Chestnuts.

~All Finished With Pollards Signature Gravy~

Deserts

Rich Christmas Pudding with Brandy Sauce Flamed Tableside!

A Selection of Cheese Served with Apple, Onion Jam, Grapes
& A Selection of Crackers

Warm Gooley Chocolate Fondant with Chantilly Cream
& Fresh Raspberries

Orange Curd Sponge Pudding Flooded with a Warm Rich
Chocolate Sauce^(vg)

Chocolate Dipped Stack of Salted Caramel Profiteroles
with Vanilla Bean Ice-Cream

Warm Mince Pies

Served with Coffee & Complimentary Chocolates

£75 each

£35 for children ⁽⁰⁻¹⁰⁾

Sittings Are At 12.00pm and 2.30pm

Maximum Tables of 6

To Reserve Your Table a £25 Per Person Non-Refundable Deposit Is Required