



# CHRISTMAS DAY



£90 PER ADULT - £45 CHILDREN

## STARTERS

### BUTTERNUT SQUASH & SAGE SOUP (GFA)

WARM ARTISAN BREAD

### GOATS CHEESE & BEETROOT SALAD (V) (GF)

CANDY & GOLDEN ROASTED BABY BEETROOT,  
CANDIED WALNUTS & BALSAMIC DRESSING

### DUCK LIVER TERRINE

CARAMELISED ORANGE, DRESSED SALAD,  
ARTISAN BREAD AND PLUM CHUTNEY

### KING PRAWN COCKTAIL (GFA)

LETTUCE, CUCUMBER, TOMATO,  
MARIE ROSE SAUCE, BROWN BREAD & BUTTER

### BLACK PUDDING & CREAMY DIJON MUSTARD SAUCE

SMOKED BACON & CARAMELISED APPLE

## MAINS

### TRADITIONAL ROAST TURKEY (GFA)

PORK SAUSAGE MEAT STUFFING, ROAST POTATOES,  
PIGS IN BLANKETS, BUTTERED SPROUTS, HONEY  
ROAST CARROTS & PARSNIPS, RICH ROAST GRAVY

### FILLET OF BEEF (GF)

WILD MUSHROOMS, RED WINE REDUCTION,  
SEASONAL GREENS & DAUPHINOISE POTATOES

### ROASTED COD LOIN (GF)

TENDERSTEM BROCCOLI, PEA & MINT MASH,  
ROASTED VINE TOMATOES & LEMON BUTTER SAUCE

### MUSHROOM WELLINGTON (V)

TOPPED WITH BRIE & CRANBERRY SAUCE, ROASTED  
RED PEPPER COULIS, GARLIC SAUTÉED POTATOES,  
SEASONAL GREENS, HONEY-GLAZED CARROTS

### ROASTED MEDITERRANEAN VEGETABLE & VEGAN FETA TARTE TATIN (VGN)

GARLIC SAUTÉED POTATOES, ROASTED CHERRY VINE  
TOMATOES, TENDERSTEM BROCCOLI & ROASTED RED  
PEPPER COULIS

## DESSERTS



### WHITE CHOCOLATE CRÈME BRÛLÉE

SHORTBREAD BISCUIT & FOREST FRUITS

### CHRISTMAS PUDDING

CREAMY BRANDY SAUCE

### APRICOT & LAVENDER CRUMBLE TART

WARM WITH DOUBLE CREAM

### CHEESE BOARD

FRUIT CHUTNEY, GRAPES, CELERY & BISCUITS

### MINCE PIE CHEESECAKE

SPICED APPLE COMPOTE

### RICH CHOCOLATE & ORANGE TART (VGN)

VEGAN VANILLA ICE CREAM

### COFFEE & MINTS TO FINISH

(V) - Vegetarian (VGN) - Vegan (GF) - Gluten Free - (GFA) - Gluten Free Available.

A NON-REFUNDABLE £20 DEPOSIT TO BE PAID PER PERSON UPON BOOKING.

FULL BALANCE TO BE PAID BY 1ST DECEMBER 2023.

WE REQUEST THAT YOU PRE-ORDER FOR YOUR PARTY TO ASSIST FOOD SERVICE.



# CHRISTMAS DAY ORDER FORM

NAME								
NUMBER OF GUESTS			ADULTS			CHILDREN		
TEL								
EMAIL								
GUEST NAME								
DO YOU HAVE ANY ALLERGIES?*								
<b>STARTERS</b>								
BUTTERNUT SQUASH & SAGE SOUP (GFA)								
GOATS CHEESE & BEETROOT SALAD (V) (GF)								
DUCK LIVER TERRINE								
KING PRAWN COCKTAIL (GFA)								
BLACK PUDDING & CREAMY DIJON MUSTARD SAUCE								
<b>MAINS</b>								
TRADITIONAL ROAST TURKEY (GFA)								
FILLET OF BEEF (GF)								
ROASTED COD LOIN (GF)								
MUSHROOM WELLINGTON (V)								
ROASTED MED VEG & FETA TARTE TATIN (VGN)								
<b>DESSERTS</b>								
WHITE CHOCOLATE CRÈME BRÛLÉE								
APRICOT & LAVENDER CRUMBLE TART								
MINCE PIE CHEESECAKE								
CHRISTMAS PUDDING								
CHEESE BOARD								
RICH CHOCOLATE & ORANGE TART (VGN)								
BOOKING TAKEN BY:								
DATE:								
DEPOSIT TAKEN: £								

## \* FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian (V) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

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