



Christmas Day

£89.95 PER PERSON

STARTERS

HOMEMADE SOUP (V)

carrot, sweet potato & corriandor soup served with toasted ciabatta

KING PRAWNS

Fresh King Prawns cooked in Garlic & Chilli finished with butter & parsely

KOREAN CHICKEN SKEWER

Succulent chicken skewer grilled and glazed with a festive blend of honey, garlic, chilli, ginger, and soy.

Finished with toasted sesame seeds

GRILLED GOATS CHEESE(V)

A warm, velvety grilled goat's cheese served on a bed of crispy toasted bread, topped sun-dried tomatoes.

Finished with a drizzle of rich balsamic vinegar and garnished with fresh rocket leaves.

COGNAC DUCK LIVER PATE

pate infused with cognac & orange served with a homemade crusty bread and caramelised onion chutney

MAINS

TRADITIONAL CHRISTMAS DINNER

slow roasted turkey served with roasted & mashed potato, honey roasted parsnips, seasonal vegetables, stuffing, pigs in blankets, yorkshire pudding & our delicious homemade brickhouse gravy

ROAST BEEF CHRISTMAS DINNER

succulent roasted beef served with roasted & mashed potato, honey roasted parsnips, seasonal vegetables, stuffing, pigs in blankets, yorkshire pudding & our delicious homemade brickhouse gravy

SIRLOIN STEAK

32 day matured sirloin steak cooked to your liking topped with served with porcini mushroom sauce, chunky chips, roasted tomato & mixed salad

BOROLLO BRAISED LAMB SHANK

slow cooked lamb shank served with in borollo red wine served with mashed potato, honey roasted parsnips, seasonal vegetables & our delicious homemade brickhouse gravy

ROASTED DUCK BREAST

Succulent duck breast, pan-roasted to perfection and finished with a delicate orange velouté. Served with creamy mashed potatoes and a medley of seasonal vegetables

PAN SEARED SEABASS FILLETS

Fillet of seabass cooked in a roasted cherry tomato, white wine, chilli, garlic and caper sauce with Served with Garlic Butter Potatoes & seasonal vegetables

NUTROAST(V)

homemade nutroast served with roasted & mashed potato, honey roasted parsnips, seasonal vegetables, stuffing, yorkshire pudding & our delicious homemade brickhouse gravy

DESSERTS

CHRISTMAS PUDDING

served with homemade brandy sauce

PROFITEROLES

chocolate coated profiteroles served with whipped cream

CHOCOLATE FUDGE CAKE

served with vanilla ice cream

BISCOFF CHEESECAKE

served with cream

RED VELVET CAKE

served with cream



Christmas Day

5 - 12 YEARS: £44.95 | UNDER 5: £15.95

STARTERS

HOMEMADE SOUP (V)

carrot, sweet potato & corriandor soup served with toasted ciabatta

GARLIC BREAD

sliced baguette with garlic & parsley butter

GARLIC BREAD WITH CHEESE

sliced baguette with garlic & parsley butter topped with mozzarella cheese

CHICKEN GOUJONS

golden, crispy chicken goujons served with a sweet chilli dip

MAINS

TRADITIONAL CHRISTMAS DINNER

slow roasted turkey served with roasted & mashed potato, honey roasted parsnips, seasonal vegetables, stuffing, pigs in blankets, yorkshire pudding & our delicious homemade brickhouse gravy

ROAST BEEF CHRISTMAS DINNER

succulent roasted beef served with roasted & mashed potato, honey roasted parsnips, seasonal vegetables, stuffing, pigs in blankets, yorkshire pudding & our delicious homemade brickhouse gravy

MACARONI (V)

Macaroni with a cream, cheese & broccoli sauce

NUTROAST (V)

homemade nutroast served with roasted & mashed potato, honey roasted parsnips, seasonal vegetables, stuffing, yorkshire pudding & our delicious homemade brickhouse gravy

DESSERTS

ICE CREAM TRIO

strawberry, chocolate & vanilla

PROFITEROLES

chocolate coated profiteroles served with whipped cream

CHOCOLATE FUDGE CAKE

served with vanilla ice cream

BISCOFF CHEESECAKE

served with cream

RED VELVET CAKE

served with cream