



SHIREBURN
ARMS

Christmas Day Menu

£75 FOR ADULTS | £35 FOR CHILDREN 13 AND UNDER (WITH A PRESSIE)

Fizz on arrival

STARTERS

WINTER VEGETABLE SOUP (veo)
garlic & thyme croutons, wedge of bloomer

POACHED SALMON & CRAYFISH BRANDADE
sun dried tomato, olive tapenade & granary crostinis

PINK PEPPERCORN, DUCK & CHICKEN TERRINE
wrapped in parma ham with pistachio & mulled wine syrup

BUTTERNUT SQUASH & FETA PITHIVIER (v)
sprout & pea puree, endive

MAINS

LUXURY BRONZE ROAST TURKEY CROWN
honey glazed root vegetables, duck fat roast potatoes, Shireburn gravy,
sage & apricot stuffing & Cowman's pigs in blankets

HERB ROASTED SIRLOIN OF BEEF
honey glazed root vegetables, duck fat roast potatoes, Shireburn gravy & Yorkshire pudding

SEARED PAVE OF HAKE
lemon and thyme creamed potatoes, wilted spinach, confit vine tomatoes & beurre blanc

TRADITIONAL NUT ROAST (v)(veo)
chestnut, walnut, hazelnut, pecan, parsnips, roast potatoes, vegetarian gravy & roast root vegetables

DESSERTS

MIXED FRUIT CHRISTMAS PUDDING (veo)
butterscotch brandy sauce & cranberries

GINGERBREAD CHOCOLATE TART
vanilla whipped cream, double chocolate ice cream & orange coulis

BRIOCHE & SULTANA BREAD & BUTTER PUDDING
English custard

SELECTION OF ENGLISH & CONTINENTAL CHEESES
celery, chutney & fruit

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering.
We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present
in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) Vegetarian (veo) Vegan option available

All dietary requirements must be communicated upon booking.

