

**BRITANNIA**  
TAP & GRILL

## **Christmas Day 2024**

**First Sitting 12pm till 3pm**

**Second Sitting 3:30pm till 6pm**

**Bar open to the public 1pm till 5:30pm**

**Pub Closed from 6:30pm**

**£90 per Adult**

**£45 per Child**

### **To Start**

**Parsnip & Cider Velouté – Crusty Bread – Whipped butter**

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**Duck Leg Spring Roll – Soy & Sesame Pak Choi – Spiced Orange Reduction**

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**King Prawn Pakoras – Spiced Mango Gel – Raita – Micro Coriander**

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**Ham Hock & Pickled Vegetable Terrine – Piccalilli – Toasted Honey & Spelt Loaf**

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**Burrata – Beetroot Carpaccio – Rocket Pesto – Baby Leaves – Crostini**

### **Mains**

**Traditional Roast Turkey Crown – Sausage & Bacon Rolls – Goose Fat Roast Potatoes – Seasonal Vegetables –**

**Chestnut Stuffing – Pan Gravy – Cranberry Gel**

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**Crispy Confit Belly Pork – Pork Fillet wrapped in Pancetta – Black Pudding Hash Brown – Celeriac Puree – Baby Spinach – Honey & Thyme Jus**

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**‘Duo of Beef’: Fillet, Ox Cheek & Caramelized Onion Suet Pudding – Pomme Anna – Wild Mushroom Puree –**

**Glazed Root Vegetables – Sticky Beef Jus**

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**Roasted Loin of Monkfish – Serrano Ham – Dauphinoise New Potato Gratin – Buttered Tenderstem Broccoli –**

**Crispy Leeks – Watercress Hollandaise**

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**Wild Mushroom, Spinach & Goats Cheese Wellington – Sautéed Garlic New Potatoes – Rocket & Parmesan Salad**

### **Desserts**

**Dark Chocolate & Grand Marnier Tart – Chocolate Soil – Vanilla Ice Cream**

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**Blackberry & Vanilla Crème Brulee – Homemade Shortbread**

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**Glazed Lemon Tart – Vanilla Bean Ice Cream – Griottine Cherries**

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**Classic Christmas Pudding – Homemade Brandy Sauce**

**(Vegan options available upon request)**