

Christmas Day

We are so pleased to welcome you all together this Christmas.
From everyone at Sir John Barleycorn, we wish you a Merry Christmas and a Happy New Year

Glass of Bubbles on Arrival

Starters

CELERIAC & PEAR SOUP

With Hazelnut & Rosemary Pesto & Charred Sourdough (vg/gfo)

DUO OF DUCK

Duck Rillettes with Charred Sourdough, Cranberry Chutney & Smoked Duck,
Blood Orange & Pomegranate Salad (gf)

WILD MUSHROOM & TRUFFLE PÂTÉ

Charred Sourdough & Fig & Onion Chutney (vg/gfo)

PAN SEARED SCALLOPS

Parsnip Puree, Crispy Pancetta & Black Pudding Crumb (gf)

A Palate cleanser Of Champagne Sorbet

Mains

ROAST BRONZE TURKEY

With Pigs in Blankets, Turkey Gravy & Cranberry, Sage & Onion Stuffing,
Duck Fat Roast Potatoes, Maple & Thyme Glazed Carrots & Parsnips, Roasted Sprouts &
Chestnuts & Mulled Wine Spiced Red Cabbage (gfo)

FILLET BEEF MEDALLIONS

Black Truffle Mash, Wild Mushroom Jus, Buttered Greens (gf)

ROAST BUTTERNUT SQAUSH

With a Cranberry, Wild Rice, Chestnut, Sprout, Sage & Onion Stuffing, Roast Potatoes,
Brussel Sprouts & Kale (vg/gf)

PAN FRIED HAKE

On a Lobster Bisque with Clams, Mussels & King Prawns, Zucchini Noodles & Topped with
Samphire (gf)

Desserts

VANILLA CHEESECAKE

Mulled Wine Poached Winter Fruits & Blackcurrant Sorbet (vg)

CHRISTMAS PUDDING

Brandy Crème Anglaise & Christmas Pudding Ice Cream

BLOOD ORANGE POSSET

Cointreau Glazed Blood Orange Segments & Chocolate & Orange Shortbread Biscuits (gf)

BRITISH CHEESE PLATE

A Selection of British Cheeses with Fig & Onion Chutney, Grapes & Crackers

£85

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

There is a discretionary 10% service charge added to your bill for parties of six or more. All above prices are inclusive of VAT.

vg - vegan | gf - gluten free | gfo - gluten free option