The Henderson Bar & Kitchen

CHRISTMAS DAY MENU

3 COURSES £70

A glass of fizz will be served on arrival (a non-alcoholic alternative is available)

STARTERS

Roasted Parsnip & Chestnut Soup (vg) (gf)
Truffle oil, crispy sage, chestnut crumb

Chicken Liver Parfait
Cranberry chutney, toasted brioche, dressed leaves

Prawn Cocktail (gf)
Poached king prawns, Marie Rose sauce, gem lettuce, pickled cucumber, sourdough crisp

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MAINS

Roast Turkey
Sage & onion stuffing, pigs in blankets, crispy roast potatoes, maple-glazed carrots & parsnips, Savoy cabbage, cranberry sauce, rich gravy

Mushroom & Chestnut Wellington (vg)
Sage & onion stuffing, crispy roast potatoes, maple-glazed carrots & parsnips, Savoy cabbage, cranberry sauce, rich vegetable gravy

Roasted Salmon (gf)
Crushed new potatoes, buttered seasonal greens, lemon, dill beurre blanc

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DESSERTS

Traditional Christmas Pudding (v)
Warm Christmas pudding, brandy sauce, redcurrants

Warm Chocolate Brownie (v)
Biscoff sauce, vanilla bean ice cream, Biscoff crumb

Winter Berry Pavlova (v) (gf)
Crisp meringue, Chantilly cream, winter berry compote, fresh berries

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All prices include VAT. A discretionary 12.5% service charge will be added to your bill.
Please inform a member of our team of any dietary requirements or allergies.
(v) vegetarian · (vg) vegan · (gf) gluten-free