

# VIK'S PUBS

## CHRISTMAS DAY

### menu

*An Elegant Selection for a Festive Gathering*

#### STARTERS

##### ROASTED CHESTNUT & PARSNIP SOUP

A smooth purée combining the subtle sweetness of parsnip and the rich, nutty flavour of chestnut. Finished with a swirl of double cream and a hint of nutmeg and accompanied by artisanal bread.

##### SMOKED SALMON BLINIS WITH CRÈME FRAÎCHE & DILL

Delicate blinis layered with premium smoked salmon, crowned with crème fraîche and garnished with fresh dill.

##### WINTER SALAD WITH POMEGRANATE, CANDIED PECANS & GOATS CHEESE

A seasonal salad of mixed greens, pomegranate arils, creamy goat cheese, and candied pecans, dressed with a honey-mustard vinaigrette.

##### A TRIO OF PRAWN COCKTAILS

A tempting medley featuring cocktail prawns, tiger prawns, and king pink prawns, nestled atop a bed of finely shredded iceberg lettuce and accompanied by a classic Marie Rose sauce.

##### WILD BOAR & PLUM PÂTÉ

Accompanied by tangy piccalilli, slices of rustic soda bread, and garnished with delicate micro herbs.

#### INTERMEDIATE COURSE

**CHAMPAGNE SORBET** A delicate flute of champagne sorbet, light and effervescent, arrives to invigorate the palate. Its crisp acidity and refined bubbles offer a celebratory note, preparing the senses for the culinary journey ahead.

#### MAINS

All roasts are accompanied by: Roasted potatoes, Mashed potatoes, Seasonal vegetables, Honey glazed root vegetable, Pigs in Blanket, Sprouts, Yorkshire puddings, Stuffing, Rich gravy.

##### TRADITIONAL ROAST TURKEY

The centrepiece of the festive table: a sumptuous roast turkey basted with butter for tenderness. Presented with a savoury gravy and tangy cranberry sauce.

##### HONEY-GLAZED GAMMON WITH CLOVES & ORANGE

A finely prepared gammon, studded with cloves and brushed with a glaze of honey, orange juice, and brown sugar, baked until perfectly caramelised. Served in generous slices.

##### ROAST SIRLOIN OF BEEF WITH HORSE RADISH CREAM & RED WINE JUS

Prime sirloin of beef, expertly roasted to tender perfection and carved into succulent slices. Served with a velvety horseradish cream and a rich red wine jus.

##### MIXED MEAT ROAST (TURKEY, GAMMON & BEEF OR YOUR CHOICE)

A generous selection for those who love variety: enjoy tender slices of roast turkey, succulent gammon, and flavourful roast beef all on one plate—or mix and match your preferred meats for a personalised festive feast.

##### VEGETARIAN NUT ROAST WITH WILD MUSHROOMS & CHESTNUTS

A distinguished vegetarian option featuring a loaf of roasted nuts, wild mushrooms, herbs, and chestnuts. Served with a robust red wine and shallot gravy, it offers a satisfying alternative to traditional meat dishes.

##### VENISON WELLINGTON WITH MUSTARD MASH

A show stopping centrepiece: tender venison loin, encased in a golden flaky pastry, baked to perfection. Served with creamy mustard mash and accompanied by roasted root vegetables, honey-glazed for a touch of caramelised sweetness, and finished with a bright cranberry jus that brings festive tartness and depth to every bite.

##### BRITISH RED TRACTOR CUMBERLAND SAUSAGE

Hearty, coiled sausage made with British pork and traditional spices.

##### PORTICO PREMIUM PAN-READY CORNISH SOLE

Flaky fillet of Cornish sole, pan-seared and served with baby carrots, spinach, and new potatoes.

##### SLOW COOKED LAMB SHANK

Lamb shank, slow braised to melting tenderness in a rich mint gravy.

#### DESSERTS

##### CLASSIC CHRISTMAS PUDDING

A steamed pudding, abundant with dried fruits, citrus zest, and aromatic spices, served with a generous portion of brandy butter.

##### BUCHE DE NOËL (YULE LOG CAKE)

A chocolate sponge cake rolled with chocolate buttercream, elegantly decorated to resemble a festive log and lightly dusted with icing sugar.

##### TIRAMISU TRIFLE

Layers of coffee-soaked sponge, mascarpone cream, and cocoa, artistically assembled in a glass bowl for a sophisticated conclusion to the meal.

##### A DELIGHTFUL ETON MESS

Clouds of crisp meringue gently folded with whipped cream and sweet, juicy strawberries, creating a light yet indulgent finale that captures the essence of a classic British treat.

##### ORANGE & CARDAMOM CRÈME BRÛLÉE

A silken custard infused with the vibrant zest of orange and the warming spice of cardamom, its surface crowned with a delicate, glassy layer of burnt sugar.

##### VEGAN CRUMBLE WITH VEGAN CUSTARD

A celebration of comforting simplicity, this vegan crumble brings together tangy seasonal fruits beneath a golden, oat-strewn topping, baked to crisp perfection. Served with a silky vegan custard.

##### APPLE PIE WITH CUSTARD

Classic and comforting, the apple pie is filled with tender apples and fragrant spices, baked in a flaky pastry and served with creamy custard. It's a taste of home and hearth, perfect for the season.

NOTICE: Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts. If you have a food allergy please notify your server. While every effort is made to remove all bones from fish and ensure our chicken dishes are boneless, some small bones may still remain.