



THE SEVEN STARS CHRISTMAS DAY

KIDS MENU

To Nibble

Wild farmed sourdough boule served in capers & truffle butter

Starters

Roasted Jerusalem Artichoke Soup - crispy sage & roasted chestnuts served with sourdough bread (V) (Vg option available)

Battered Cod Goujons - Fresh battered cod goujons served with tartare sauce

Classic Prawn Cocktail - King Prawns, baby gem lettuce, Marie Rose sauce

Roasted Beetroot & Goats Cheese Curd - glazed walnuts, pomegranate & raspberry coulis, sorrel (V)(GF)

Mains

Hand-Carved Turkey Breast - Yorkshire pudding, parsnip purée, served with Cumberland, pigs in blanket, glazed carrots, herb brussels sprouts, braised red cabbage, roast potatoes & red wine gravy

Roast Sirloin of Beef - Yorkshire pudding, parsnip purée, glazed carrots, herb brussels sprouts, braised red cabbage, roast potatoes & red wine gravy

Star Cheese Burger - served with chips & salad

Root Vegetable Wellington - Root vegetables, apricots, & cranberries encased in puff pastry, parsnip purée, glazed carrots, herb brussels sprouts, braised red cabbage, roast potatoes & gravy (Vg)

Desserts

Classic Xmas Pudding with custard (V)(GF)

Chocolate Tart Ganache with fresh fruits and coconut Chantilly cream (V)

Warm Chocolate & Hazelnut Brownie with Vanilla Ice-cream

Ginger Sticky Toffee Pudding with Vanilla Ice-cream

Please let a member of staff know upon ordering if you have any allergens or dietary requirements

1ST SEATING: 11.45 AM - 2:00 PM £40
2ND SEATING: 2:30 PM - 4:45 PM £40
£10 pp deposit

