THE HOME OF Christmas

3 Courses

2 Courses

DON'T FORGET TO ADD...

Cranberry Pigs in Blankets
Our traditional Pigs in Blankets
but with a festive twist!

Speak to a member of the team to book your table

Or book online at TOBYCARVERY.CO.UK

FESTIVE MENU

Starters

Prawn Cocktail

A Christmas classic! Prawns served with cherry tomatoes, lettuce, seafood sauce, brown bread, and a lemon wedge.

Cheesy Mushrooms (V)

Baked mushrooms in a creamy cheese sauce with melted cheddar, and garlic bread.

Chicken Liver & Brandy Pâté

Served with fig chutney, orange, cucumber, and toasted focaccia.

Tomato Soup (VE)

Served with delicious focaccia.

Mains

Spinach & Mushroom Pithivier (VE) *

Crisp puff pastry with onion, wilted spinach, and mushrooms.

Salmon & Prawn Wellington †

Salmon & king prawn en croute served with a rich creamy thermidor sauce.



OUR FAMOUS FESTIVE CARVERY

Today's roasted joints will be a selection from the following:

Roast Gammon Roast Turkey Roast Beef Roast Pork Roast Lamb
On selected days only

Help yourself to freshly steamed & roasted vegetables, Yorkshire puddings, ruffled roasties, and all the trimmings from the deck.

Vegan? Please ask for freshly steamed vegetables and vegan gravy.

Puddings

Festive Crumble (VE)

Apple and rhubarb crumble served with your choice of custard (V) or soya custard (VE).

Christmas Pudding (VE)

Filled with vine fruits and served with your choice of custard (V), soya custard (VE) or brandy sauce (V).

Home-baked Chocolate & Cookie Dough Brownie (V)

A warm, home-baked chocolate and cookie dough brownie, served with freshly whipped cream, strawberries, salted caramel sauce and a sprinkle of honeycomb.

Salted Caramel Profiterole Sundae (V)

Dairy ice cream, salted caramel profiteroles, chocolate & toffee sauce and fresh strawberries with a sprinkle of honeycomb.

Dairy Ice Cream (V)

Topped with a Cadbury™ flake and served with your choice of strawberry, toffee, Belgian chocolate, or Sicilian lemon sauce.