

THE SHIP

Christmas Menu

FRIDAY 28TH NOVEMBER - WEDNESDAY 24TH DECEMBER 2025

2 COURSES £31.95 | 3 COURSES £38.95

Starters

- Cream of parsnip soup served with a crusty roll and turmeric oil (vg, gfo)
- Chestnut mushroom and brandy parfait with crispy oyster mushrooms and sourdough toast (v)
- Scottish smoked salmon with beetroot ketchup, horseradish creme fraiche, root vegetable crisps and nasturtium oil (gf)
- Bloody Mary king prawn cocktail with old bay croutes and pickled celery (gfo)
- Confit duck spring roll with miso glazed chestnuts and pickled cucumber

Mains

- Butter roast turkey with roast potatoes, shredded sprouts and pancetta, maple glazed parsnips, pigs in blankets, confit carrots and port gravy (gfo)
- Festive porchetta with chestnut and thyme stuffing, celeriac mash, buttered kale and cider jus (gf)
- Beef shin osso bucco braised slowly with root vegetables, white wine, and beef broth. Served with rosemary and parmesan gnocchi, honey glazed carrots and seasonal greens (gf)
- Wild mushroom Wellington with roast potatoes, maple glazed parsnips, confit carrots and red wine jus (vg)
- Pan fried seabass, giant couscous, balsamic beetroots, zaatar roasted butternut squash, preserved lemon and roasted caraway seeds (gf)

Desserts

- Luxury Christmas pudding with blackberry and cranberry jam, served with brandy sauce
- Apple and cinnamon crumble with vanilla custard and a chocolate tuille (vg, gf)
- Brioche bread and butter pudding with orange and apricot marmalade served with rum and raisin ice cream
- Cheese board - Snowdonia truffle cheddar, creamy French brie and blue stilton served with balsamic pickled onions and red onion chutney (£3 supplement)

Just to make you aware, for tables of 8 or more we add a discretionary 10% service charge of which all goes to the team. We understand the difficulty in adding a tip when you're in a big group, around the who, what, when and how much. So we've added it for you, however, should you wish not to leave a tip, please ask your server to remove it and we will, with pleasure, no questions asked.

(vg) - vegan (gfo) - gluten free option (gf) - gluten free (v) - vegetarian
If you have any dietary requirements please speak to a member of the team in advance.