THE SHIP

Christmas Specials

2 COURSES £32.95 | 3 COURSES £38.95

Our festive specials will appear alongside our winter pub favourites, available from Friday 27th of November to Thursday 24th of December

STARTERS

Celeriac & rosemary soup with Henllan bread *(vgo, gfo)*

Honey roasted fig crostini with whipped feta and roasted walnuts *(v)*

Beetroot & gin cured salmon with fennel salad and lemon creme fraiche *(gf)*

Battered king prawns with bloody Mary mayonnaise and pickled celery *(gf)*

Confit duck leg terrine with brandy & quince jelly and cornichons *(gf)*

MAINS

Butter roast turkey with roast potatoes, shredded sprouts and pancetta, maple glazed parsnips, confit carrots, pigs in blankets and rich gravy

Festive porchetta with thyme & chestnut stuffing, celeriac mash, buttered kale and cider jus

Rolled blade of beef with root vegetable rosti, tenderstem broccoli, parmesan crisp and red wine sauce *(gf)*

Wild mushroom Wellington with herby roasted potatoes, maple glazed parsnips, Brussel sprouts, roasted carrots and red wine jus *(vg)*

Pan fried seabass with beurre blanc sauce, roasted new potatoes, wilted spinach finished with caper butter *(gf)*

DESSERTS

Luxury Christmas pudding with brandy sauce and blackberry & cranberry jam

Lemon posset with fresh raspberries and shaved white chocolate *(gf)*

Apple & cinnamon crumble with vanilla custard *(vg, gf)*

A selection of British cheese served with celery, grapes, toasted sourdough, balsamic onions and spiced beetroot chutney *(v) (£3 supplement)*

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Cafetière coffee & teas with mince pies

(vg) – vegan (vgo) – vegan option (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.