

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)

DESERTS

- 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.