

THE HIGHWAYMAN HOTEL

CHRISTMAS DAY MENU

3 COURSES + COMPLIMENTARY HOT DRINK AND MINCE PIE 69.95

STARTERS

Prawn & Avocado Cocktail

Served with toasted ciabatta
(455kcal)

Cheddar, Mozzarella & Emmental Cheese Fondue (V)

Served with balsamic onion
confit and toasted ciabatta
(673kcal)

Chicken Liver & Brandy Pâté

Served with balsamic onion confit
and toasted ciabatta (contains pork)
(293kcal)

Tomato & Basil Soup with Cream (V)

Served with chunky brioche-style
croutons (287kcal)
Want to make it vegan? Just ask!
(199kcal)

MAINS

Turkey Roast

Served with Yorkshire pudding, roast potatoes,
pig in blanket, rich gravy and all the
festive trimmings
(1,343kcal)

Roast Sirloin of Beef

Served with Yorkshire pudding, roast potatoes,
pig in blanket, rich gravy and all the
festive trimmings
(1,494kcal)

Chargrilled Salmon & King Prawns

Drizzled with garlic and parsley. Served with
a braised prosecco sauce, garlic potatoes,
grilled cherry tomatoes and grilled asparagus
(1,112kcal)

Steak Experience With Truffle & Porcini Butter

A combination platter of our quality cuts,
tender 4oz* fillet, 8oz* rump, and a flavour-packed
4oz* sirloin. Served with peppercorn sauce, grilled
flat mushroom, grilled tomato, garden peas,
onion rings* and triple-cooked chips
(1,461kcal)

Vegetable Wellington (Ve)

Caramelised carrot with mushroom & spinach
encased in puff pastry. Served with roast potatoes,
grilled asparagus, peas & gravy
(1,036kcal)

DESSERTS

Traditional Christmas Pudding (V)

Served with a warm brandy sauce
(413kcal)

Billionaire's Profiteroles with Cadbury® Dairy Milk Caramel Nibbles (V)

Creamy profiteroles topped with Cadbury®
Dairy Milk Caramel Nibbles, chocolate & caramel
sauces, and a sweet baked oatly crumble
(660kcal)

Cheddar Cheeseboard (V)

Served with crackers, onion confit,
crisp celery, and apple
(897kcal)

Black Forest Gateau

Chocolate sponge layered with black cherries, kirsch
and a vanilla mousse. Topped with a whip of cream
and chocolate shavings
(603kcal)

Lotus Sundae (V)

Vanilla ice cream layered with Biscoff® crumb
and Biscoff® sauce. Topped with a whip of
cream and vanilla ice cream
(384kcal)

Want to make it vegan? Just ask!
(446kcal)

Apple & Spiced Blackberry Crumble (V)

Served with either custard (455kcal)
or vanilla ice cream
(386kcal)

Want to make it vegan? Just ask!
(446kcal)

TO FINISH

Hot Drink & Mince Pie (V)

(219kcal) (calories stated do not include hot drink)

THE
HIGHWAYMAN
HOTEL

KIDS' CHRISTMAS DAY MENU

3 COURSES 25.95

STARTERS

Christmas Tree Garlic Bread (V)
(226kcal)

Pigs In Blankets
(184kcal)

MAINS

Turkey Dinner
Served with all the trimmings
(731kcal)

Roast Beef
Cooked medium, served with
all the trimmings
(751kcal)

Christmas Tree Margherita Pizza (V)
Served with a choice of two sides
(378kcal)

Festive Rudolph Burger
Served with skin-on chips and a choice of two sides
(599kcal)

PICK TWO SIDES

Baked Beans (Ve)
(41kcal)

Peas (Ve)
(47kcal)

2 Mini Corn On The Cobs (Ve)
(48kcal)

Mini Salad (Ve)
(27kcal)

DESSERTS

Smash The Igloo! (V)
A white chocolate igloo filled with a sweet
chocolate surprise! Smash it open with the back
of your spoon to reveal what's inside...
(332kcal)

Santa's Chocolate Brownie (V)
Triple chocolate brownie served with strawberries
and a whip of cream
(293kcal)

Santa's Hat Sundae (V)
Vanilla ice cream topped with fresh strawberries and
a whip of cream
(75kcal)

Fruit Salad (Ve)
(50kcal)

For every 3-course meal sold, we donate 20p to GOSH Charity.