



Christmas Day Menu

£84.95

On Arrival

Your Choice of:

- Passion Fruit Martini •
- Kir Royal •
- Alcohol-Free • Sparkling Wine



Starters

Wild Mushroom Ravioli

Garlic sauce, crispy shallots

Game Terrine

Spiced Jam, croutes

Celeriac Soup

With rustic bread.

option available

SHARING STARTER

For two people

Antipasto Board

Cured meats, cheese selection, olives, roasted nuts, figs, duo of chutney, focaccia

Baked Camembert

Caramelised onion chutney, toasted ciabatta

Smokies

Smoked haddock, crème fraiche, spinach, scottish cheddar, croutes

Main Courses

Christmas Roast

Roast Sirloin of Beef

With pigs in blankets

Roast Crown of Turkey

With pigs in blankets

*Butternut Squash Wellington

TRIMMINGS

Served with roast potatoes, stuffing, creamed savoy, roasted parsnips, squash purée, honey glazed carrots, greens, gravy, Yorkshire pudding

Sides & trimmings altered for vegan roasts

* Contains nuts

Pan Fried Monkfish

Confit new potatoes, braised leeks, pickled mussels, lemon caper butter

Duo of Pheasant

Red cabbage, celeriac purée, potato rosti, smoked pancetta, jus

British Venison Steak

Red wine jus, blackberry, confit shallots, dauphinoise potatoes

Celeriac Risotto

Sautéed mushrooms, garlic, thyme

Desserts

Christmas Pudding

Brandy cream

British Cheese Board

Chutney, apple, celery & biscuits

Apple Tarte Tatin

Salted caramel, ice cream

Trio of Ice Cream & Sorbet

Choose three scoops from our selection of ice creams & sorbets

Chocolate Yule Log

Chocolate sponge, black cherry cream, white chocolate shard

To Finish

Mince pies and Snowball or English Tea

Kids

12 and under: £34.95

Starters

- Kids Soup
- Kids Garlic Bread
- Halloumi strips

Mains

- Kids Christmas Roast
- Cheese Burger / Veggie Burger & Chips
- Chicken Goujons, Mash, Peas
- Christmas Brownie Sundae
- Strawberry Jelly & Ice Cream
- Trio of Ice Cream

Desserts

To Finish

Hot chocolate, cookies

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Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our ALLERGEN MENU which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.