Festive Menu

Two Courses £29.95 / Three Courses £34.95

For Children aged 11 and under - Two Courses £14.95 / Three Courses £17.45

Available Tuesday to Saturday, from 21st November until 23rd December

Starters

Smoked Salmon with lemon crème fraîche, pickled cucumber ribbons and fresh dill **(gf)**

Tomato and Basil Soup, served with sourdough **(v)**

Golden Cauliflower with romesco sauce, a drizzle of pomegranate molasses and fresh parsley **(gf, vg)**

Baked Camembert served with warm sourdough flatbread for dipping **(v)**

Mains

Turkey, Ham & Leek Pot Pie **(gf)**
Tender turkey, ham and leeks in a creamy sauce, topped with golden gluten-free pastry, served with buttery mashed potatoes, seasonal greens and a jug of gravy

Turkey & Brie Burger
Topped with melted Brie, cranberry sauce, rocket and stuffing mayonnaise, served in a toasted brioche bun with fries

Festive Stuffed Yorkshire Pudding
A giant Yorkshire pudding filled with turkey, sage & onion stuffing, pigs in blankets and buttery mashed potatoes, served with seasonal vegetables and rich gravy

Festive Nut Roast **(vg)**
A hearty home-made nut roast, packed with festive flavours, served alongside golden rosemary roast potatoes, maple glazed carrots, slow braised red cabbage, rich vegan red wine gravy, and a sweet and tangy cranberry and orange compote

Fillet Steak with Peppercorn Sauce **(gf)**
Served with chunky chips, seasonal vegetables and a creamy peppercorn sauce

Desserts

Raspberry Eton Mess, crushed meringue folded through whipped cream and swirled with raspberry compote **(v, gf)**

Traditional Christmas Pudding, served warm with rich brandy custard **(v)**

Sticky Toffee Pudding, served with warm toffee sauce and vanilla ice cream or custard **(v)**

Winter Berry Crumble, a warming medley of winter berries, topped with a golden spiced gluten-free crumble, served with creamy vegan vanilla custard **(v, vg, gf)**

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To book, please call 01303 765202 or visit www.valiantsailor.co.uk/christmas
A deposit of £10 per head is required to secure your festive booking and will be deducted from your final bill. The remaining balance is payable on the day. Please submit all menu pre-orders and dietary requirements at least four days before your booking.

If you have any allergies or dietary requirements, please inform your server before placing your order.
Whilst every care is taken, we cannot guarantee any dish is completely free from allergens.
v: vegetarian, vo: vegetarian option, vg: vegan, vgo: vegan option, gf: gluten free, gfo: gluten free option