POT KETTLE BLACK

CHRISTMAS DINNER

OUR FOOD & DRINK MAY CONTAIN ALLERGENS. IF YOU REQUIRE ANY INFORMATION, PLEASE ASK US.

CHRISTMAS DINNER

2 COURSE £35 / 3 COURSE £39 PP

TO START

Tomato & Roast Red Pepper Soup

Slow-roasted, silky & warming, with thick slices of crusty bread for dunking

House Sage & Onion Pork Sausage Roll

Golden, flaky & generously filled, served with a good dollop of brown sauce

Classic Prawn Cocktail

Plump Atlantic prawns piled onto crisp shredded iceberg, smothered in Marie Rose sauce, with a squeeze of lemon & house wholewheat sourdough on the side

THE MAIN EVENT

Roast Buttered Turkey

The classic, done properly: basted in butter & roasted until juicy

Roast Topside of Beef

Slow-roasted & carved thick

Roast Chicken Breast

Golden skin, tender & full of flavour

Roasted Portobello Mushroom (v)

Big, meaty & roasted with garlic & thyme

House Vegan Nut Roast (ve)

Our own recipe, made in-house & packed with festive flavour

Every roast comes with all the trimmings: crispy roast potatoes, honey-sweet roast parsnips, buttered greens*, carrot purée*, pork sausage stuffing & a proper jug of gravy

Going vegan? You'll get *seasoned greens & *roast cauliflower purée

SOMETHING SWEET

Apple Crumble & Custard

Buttery crumble over soft baked apple, with lashings of warm custard

Chocolate Brownie & Vanilla Ice Cream

Rich, fudgy & gooey in the middle (available vegan)

THE WORKS +£8 PP

Upgrade to the Ultimate PKB Christmas Dinner & load the table with the extras:

Pigs in Blankets: crispy & sticky

Cauliflower Cheese: bubbling, golden & seriously cheesy

Sticky Red Cabbage (ve): sweet, spiced & glossy

Whole-table upgrade only. Because nobody wants to share their pigs in blankets.