



Festive Menu

*Dine with us here at The Famous Ship Inn this festive season.
Tuck into comforting Christmas dishes and enjoy a drink or two;
whether hosting for friends or your works party, we've options for all.*



To Start

Ship Inn crab and prawn cocktail, served with homemade bread
Chicken liver parfait with port soaked winter berries and toasted sourdough croutons

Butcher's pig in blanket toad in the hole with festive gravy
Parsnip and celeriac soup with garlic and herb oil, carrot crisp and homemade focaccia (v/vg)

Baked camembert with sweet onion chutney and toasted focaccia (v)
Vegan spinach and stuffing potato croquettes with cranberry aioli (vg)

For Mains

Traditional roast turkey with all the trimmings; roasted potatoes, spiced red cabbage, honey glazed carrot, butchers pig in blanket, sage stuffing, buttered sprouts and lashings of rich gravy

Vegan nut roast served with roasted potatoes, spiced red cabbage, glazed carrot sage stuffing, brussel sprouts and lashings of rich vegan gravy (vg)

Roast sirloin of beef served with goose fat potatoes, roasted carrot, savoy cabbage with crispy bacon and rich, red wine gravy

Homemade shortcrust pastry festive pie of turkey, bacon and cranberry served with creamy mash, honey glazed carrot, buttered sprouts and gravy

Maple and chilli glazed fillet of salmon served with creamy potato puree, sprouts with toasted almonds and orange citrus butter

For Dessert

Chef Rob's boozy festive trifle of brandy soaked cherries and peaches, madeira sponge, vanilla custard, cream syllabub, crystallised fruit and cinnamon topping

Traditional Christmas pudding with brandy cream

Apple and plum crumble with warm vanilla custard
Vegan crumble with vegan custard available (vg)

Indulgent chocolate torte with vanilla ice cream

Trio of cheese and artisan crackers
£5 surcharge

Monday - Thursday: 2 courses £27.95 3 courses £32.95

Friday & Saturday: 2 courses £29.95 3 courses £34.95

*Festive meals must be booked a minimum of 7 days in advance, with meal choices pre-ordered and £10 per person deposit paid
For more info or to book, please email holly@landb-restaurants.co.uk*