

# THE RESERVOIR CHRISTMAS MENU

TUESDAY TO SATURDAY

(SM) SET LUNCH - 1 COURSE £12 / 2 COURSE £18 / 3 COURSE £24

(SM) SET EVENING - 2 COURSE £22 / 3 COURSE £28

## STARTERS

(SM) CRUSTY BREAD, OLIVES & BALSAMIC (V)

(SM) BRAISED OXTAIL FRENCH ONION SOUP

*parmesan / croûtes*

*(alternative vegetarian option available on request)*

(SM) CHICKEN LIVER & PEPPERCORN PARFAIT (GF)

*cumberland sauce / cornichons*

(SM) WINTER SPICED PULLED PORK

*ginger & coriander / julienne pickles  
chinese pancakes*

(SM) SMOKED MACKEREL & HORSERADISH PÂTÉ (GF)

*sweet pickled cucumber*

(SM) HALF BAKED CAMEMBERT (V)

*cranberry & balsamic relish  
garlic ciabatta*

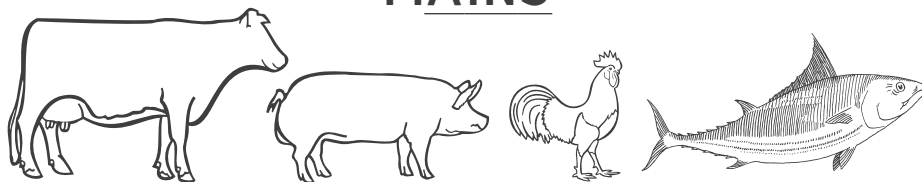
STEAMED MUSSELS - 7.50 (GF)

*cider & bacon broth / crusty bread & butter  
(as a main with skinny fries 15.00)*

SEAFOOD MEDLEY - 10.00

*garlic buttered king prawns & scallops  
crispy fried whitebait / tartare sauce*

## MAINS



(SM) POACHED SALMON FILLET (GF)

*lemon & parsley cream / sweet pepper puree / pickled fennel*

SEAFOOD RISOTTO - 20.00

*king scallops / king prawns / white wine / fresh herbs*

## FISH

## MEAT

(SM) BRAISED HAM HOCK (GF)

*maple & mustard / pease pudding / spiced bramley apple*

(SM) CARVED ENGLISH TURKEY BREAST

*herb stuffing / pig in blanket / stock gravy / cranberry sauce*

**(SM) ROASTED BRITISH BEEF RUMP**

*guinness & date stock gravy / winter root mash*

**(SM) CHESTNUT & SPINACH ROAST (V) (N)**

*glazed stilton / wild mushroom jus*

**FROM THE GRILL**

*All steaks served with hand-cut chips*

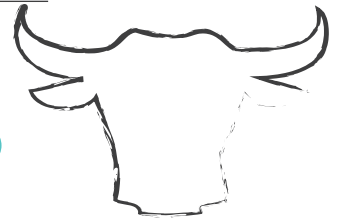
FRESH SWORDFISH STEAK - 18.00

10 OZ SIRLOIN OF BRITISH BEEF - 20.00 (GF)

8 OZ BRITISH FILLET STEAK - 24.00 (GF)

SURF & TURF ANY STEAKS WITH SEARED KING SCALLOPS OR KING PRAWNS - 6.00

SAUCE UP YOUR STEAKS!: *peppercorn 3.00 / stilton 3.00 / garlic butter 2.50*



**SIDES**

*All mains are served with suitable accompaniments -  
Additional sides are available as an optional extra*

OLIVES - 2.50

SEASONAL VEGETABLES - 2.00

CHIPS (THIN CUT OR HAND-CUT) - 2.00

MASHED POTATO - 2.50

MIXED SALAD - 3.00

GARLIC CIABATTA - 3.00

BREAD & BUTTER - 2.00

**THE PIES!!**

*served with seasonal vegetables / stock gravy  
and hand-cut chips - ALL PIES 13.00*

**(SM) CHRISTMAS DINNER PIE**

*turkey breast / camembert / cranberry / seasonal veg*

**(SM) PIG & BLANKET PIE**

*sausage meat / pulled ham / bacon lardons / spiced apple*

**(SM) 'MINCED MEAT' & GUINNESS PIE**

*minced 'white park' beef / guinness / root vegetables*

**(SM) CHRISMATARIAN PIE (V) (N)**

*sweet potato / chestnut / cranberry / red leicester*



**DESSERT**

**(SM) HOMEMADE CHRISTMAS PUDDING**

*brandy & stem ginger cream*

**(SM) CHOCOLATE & ALE CAKE**

*glazed morello cherries / vanilla pod ice cream*

**(SM) HONEYCOMB CHEESECAKE**

*candied orange / dark chocolate sauce*

**(SM) BRIOCHE BREAD & BUTTER PUDDING**

*toffee sauce / whipped mascarpone*

**(SM) VANILLA POACHED APPLES & PEARS (GF) (N)**

*dates & stem ginger / toasted nuts / champagne sorbet*

**SELECTION OF CHEESES - 7.50**

*homemade chutney / celery / grapes / biscuits*



(V) Suitable for Vegetarians (GF) Gluten Free (N) Contains Nuts

We have full allergy information available on request, are happy to adapt dishes and if we have the produce welcome discussing alternatives. Our fresh fish is prepared with love but we may miss the odd bone. All weights are shown uncooked. All staff from the guys washing pots to the senior team receive equal share of 100% of any tips. Service is not included. Please call one of us over if there is anything at all that you want to ask!