

£95.00 Adults  
£49.50 Children  
Under 12

Bookings Only

# JJs Christmas Day

## WELCOME DRINK

Christmas Bellini  
Non alcohol available

## APPETIZERS

Japanese Cod Cheeks with Wasabi Mayo

Tempura Battered Cod Cheeks with Japanese Horseradish

Crispy Mushroom Fries with Lemon Tahini Dipping Sauce

Oyster Mushrooms - Sesame Butter Paste (V,GF)

Garlic Steak Bites

Cubed Chargrilled Beef with Aioli (GF)

Cauliflower, Hazelnut & Cheese Courgette with Pickled Shallot

Panko Breaded Courgette with Onion Cheese Sauce (VE)

## STARTERS

King Prawn Cocktail with Marie Rose, Iceberg & Tomato

Traditional King Prawn Cocktail with Sourdough & Sea Salted Butter (GF)

Potage Saint-Germain - French Pea Soup

French Style Festive Soup with Rosemary Bread (V,GF)

Port & Cheddar Mushrooms

Baked Cheddar, Mushrooms & Port (VE,GF)

## MAIN DISHES

3 Kings Traditional Christmas Dinner

Turkey, Beef & Gammon with Creamy Mash Potato, Dill Roasties, Seasonal Vegetables, Stuffing, Cauliflower Cheese, Pigs in Blankets, Braised Red Cabbage, Yorkshire Pudding & Gravy (GF)

French Beurre Noisette

Pan Fried Salmon, Crusted New Potatoes, Brown Butter & Shrimp Sauce (GF)

Queen Wellington

Butternut Squash Wellington, Christmas Stuffing, Seasonal Vegetables, Cauliflower Cheese, Creamy Mash, Dill Roasties, Braised Red Cabbage, Yorkshire Pudding & Gravy (V,GF)

Carbonnade à la Flamande

Flemish Braised Beef & Vegetable Hot Pot made with Trappist Monks Beer & Mustard  
Served with Roast Potatoes and Chunky Bread

## DESSERTS

Brandy Snap Basket

with Brandy Cream & German Rumtopf (1 Year Aged Alcohol Fruit Syrup) (VE)

Black Forest Christmas Fool

Hot Christmas Pudding with Dark Chocolate, Rum Black Cherries & Orange Zest Sauce (VE)

Traditional Cheese & Biscuits

Selection of Cheeses & Pickles (GF)

Belgium Chocolate Truffle Cake

Rich Chocolate Cheese Cake with Vanilla Ice Cream (V,GF)

Tea & Coffee to Finish

First Sitting 12:30 / Second Sitting 4:30

Pre-Order Only  
T&C Apply