

Christmas at The Sycamore Tree

STARTERS

Chicken Liver, Mushroom & Madeira Pâté (GC) £7.95

Smooth and rich chicken liver pâté, blended with earthy mushrooms and a splash of Madeira, served with a crisp salad garnish, warm crusty bread, and a sweet apple cider chutney.

Butternut Squash & Caramelised Onion Tart (V) £7.95

A pastry tart with sweet roasted butternut squash and slow-cooked caramelised onions, served with a fresh salad garnish and a tangy tomato chutney

Prawn Cocktail (GC/VG) £8.95

Prawns tossed in a tangy Marie Rose sauce, served on a bed of crisp iceberg lettuce with a wedge of lemon and traditional brown bread

Carrot & Coriander Soup (GC/VG) £7.50

A blend of carrots and coriander, served piping hot with warm crusty bread

MAIN DISHES

Traditional Christmas Dinner (GC/VG/V) £21.95 / £23.95

A festive roast served with all the trimmings — golden roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, Yorkshire pudding, and rich gravy. Available with roast turkey or a meat-free turkey alternative.

Festive Burger £17.95

A juicy turkey burger topped with crispy bacon, melted Brie, and cranberry sauce, served in a "bear" bun with fresh salad and tomato, accompanied by golden chips.

Cranberry & Herb Crusted Salmon (GC) £20.95

Oven-baked salmon fillet topped with a festive cranberry and herb crust, served with boiled potatoes, garden peas, and a white wine & dill sauce.

DESSERTS

Amaretto Cheesecake Gâteau £6.50

Light vanilla sponge layered with amaretto-flavoured cheese mousse and apricot, finished with flaked almonds and served with a side of fresh cream.

Spiced Apple & Toffee Torte (GC/V) £6.95

Cinnamon crumb base layered with spiced apple and orange mousse, finished with a silky caramel glaze. Served with artisan ice cream.

Cherry & Chocolate Cream Gâteau (V) £6.50

Layers of rich chocolate sponge filled with fresh cream and cherry sauce, finished with smooth chocolate fudge icing. Served with pouring cream.

Traditional Christmas Pudding £5.95

A rich festive pudding, steamed with fruits and spices, served with warm brandy sauce.

VG - Vegetarian / V - Vegan / GC - Gluten Controlled (could incur an extra cost)

While our gluten controlled meals are made from ingredients not containing gluten, and we follow strict procedures to stop contamination our kitchen does contain gluten. If you require any further information please ask a member of the team