The Star Christmas Set Menu

Starters

Roasted Winter Pumpkin Soup (VG | GF)
Roasted winter pumpkin soup with a chestnut and rosemary puree.

Classic Prawn Cocktail (GF)
A classic prawn cocktail with shredded lettuce, cucumber, and tomato, served with stout bread.

Truffle Mushroom Parfait (V)
Truffle mushroom parfait, served with toasted sourdough.

Braised Beef Cheek Croquettes
Braised beef cheek and Parmesan croquettes with a chipotle mayonnaise.

Salmon Gravlax (GF)
Salmon gravlax with pickled cucumber and buttered stout bread.

Mains

Butter Roasted Fillet of Hake (GF)
Butter-roasted fillet of hake with a Jerusalem and shallot puree, hassleback potatoes, winter greens, and a cider cream sauce.

Festive Vegan Wellington (VG)
Pumpkin, mushroom, vegan feta, and chestnut wellington with herb-roasted potatoes, carrot puree, and maple-roasted parsnips.

Sage & Garlic Roasted Cauliflower Steak (VG)
Sage and garlic roasted cauliflower steak with a wild mushroom, pea, and spelt orzotto, crispy sage, and watercress.

Pale Ale Braised Short Rib
Pale ale braised short rib with rosemary and garlic mash, baby leeks, and an ale and seed mustard gravy.

Christmas Roast Turkey
Roast turkey with all the trimmings: roast potatoes, maple-roasted carrots and parsnips, Brussel sprouts, pigs in blankets, and sage & onion stuffing.

Dessert

Traditional Christmas Pudding (V)
Traditional Christmas pudding with custard and brandy butter.

Chocolate & Cranberry Bread & Butter Pudding (V)
Dark chocolate and cranberry brioche bread and butter pudding with custard.

Seasonal Fruit Christmas Trifle (V)
Christmas trifle layered with seasonal fruits.

Cinnamon & Buttermilk Panna Cotta (V | GF)
Cinnamon and buttermilk panna cotta with a spiced clementine compote.

The Star's Cheeseboard (V)
Stilton, Brie, and West Country cheddar with red onion chutney, grapes, and seeded crackers.
(Supplement £5).

Please inform your server of any allergies.
While every care is taken, we cannot guarantee our dishes are 100% allergen-free.