

BRITANNIA

TAP & GRILL

Christmas Festive Menu 2026

25th November to 30th December (excluding Xmas Day)

2 courses £28.00

3 courses £34.00

Starters

Roasted Honey Glazed Parsnip Soup - Crusty Bread - Truffle Oil

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Chorizo & Mozzarella Arancini - Basil Pesto - Red Pepper Tapenade

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King Prawn Cocktail - Smoked Cucumber - Toasted Brioche

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Buffalo Mozzarella - Dressed Rocket - Sun Blushed Tomatoes - Crostini (v)

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Duck Liver Parfait - Red Onion Marmalade - Warm Focaccia

Mains

Roast Turkey Ballotine - Sausage & Bacon Rolls - Apricot Stuffing - Pomme Puree

Roast Potatoes - Seasonal Greens - Pan Gravy

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Britannia's Shepherd's Pie - Winter Greens - Sticky Ginger Red Cabbage

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Tandoori Cod Loin - Bombay Potatoes - Charred Tenderstem - Butter Curry Sauce

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Pan Fried Gnocchi - Wilted Spinach - Toasted Pine Nuts - Spiced Tomato Passata (v)

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10oz Dry Aged Sirloin Steak - Portobello Mushroom - Confit Tomato - Rocket Salad

Skin on Fries - Peppercorn Sauce

Supplement £6

Desserts

Classic Christmas Pudding - Brandy Sauce - Red Currants

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Sticky Toffee Pudding - Treacle Toffee Sauce - Vanilla Ice Cream

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Britannia's Tiramisu

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A selection of Christmas buffets available for family get together's and staff parties

10% optional service charge will be added onto the bill

Vegan options available upon request

V denotes suitable for vegetarians. VG denotes suitable for vegans. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones.

The Britannia avoids the use of G.M. foods within their ingredients and so is confident that this menu is free from any genetically modified foods. All our products are subject to availability as our ingredients are locally sourced. Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.