The Old Ship Aground

Christmas Menu

Starters

Beetroot Cured Salmon (GFO) (DFO)
with lemon & dill dressing, celeriac remoulade and toast

Ham Hock Terrine (GFO) (DFO)
on a croûte with crispy poached egg and hollandaise sauce

Wild Mushroom & Truffle Risotto (GFO) (DFO)
with tarragon and parmesan

Cauliflower, Cheddar Cheese & Roasted Garlic Soup (GFO)
with toasted sourdough

Mains

Roast Turkey (GFO) (DFO)
with apricot stuffing, smoked bacon macadamia nut roulade, with all the traditional trimmings

Slow Braised Beef Brisket Wellington
with roasted garlic & celeriac purée, roast potatoes, tenderstem broccoli and roasted carrot

Crab Stuffed Cod Loin (GFO) (DFO)
with saffron sauce, roast potatoes, prosciutto wrapped green beans and samphire

Sweet Potato, Blushed Tomato, Kale & Feta Cheese Pie (DFO)
with green beans and roast potatoes

Desserts

Traditional Christmas Pudding (GFO) (DFO)
A rich, traditional Christmas pudding packed with festive fruits and warming spices, served with a warming brandy sauce or custard

After Eight Cheesecake (GFO)
with chocolate ice cream and chocolate sauce

Apple & Blackberry Crumble (GFO) (DFO)
with caramel sauce, custard and coconut

Lemon Curd Meringue (GFO) (DFO)
with raspberry sorbet and frozen raspberry crumb

2 COURSES £33 **3 COURSES £38**

Tea, Coffee and mince pies included

Deposit & pre-order required

Available 23rd November – 23rd December 2026