

CHRISTMAS DAY

Monday 25th December from Noon... By reservation only

Chefs' spiced cauliflower soup, rarebit toast, candied walnuts (VO) (GFO)

Beetroot cured salmon, mulled wine jam, watercress salad, toasted artisan bloomer (GFO)

Twice baked Roquefort cheese soufflé, brandy poached pear, walnut marbled toast, rocket & pickled vegetable salad (VO) (GFO)

Duck liver parfait, orange infused butter, cranberry jam, pea shoots, toasted rye bread (GFO)

Wild mushroom, Grana Padano & chestnut risotto, topped with a crispy free range hens' egg & pea shoots (VO) (GFO)

Traditional roast breast of turkey, with ballotine of turkey leg wrapped in streaky bacon, goose fat roasted potatoes, cranberry stuffing, sausage wrapped in smoked bacon, buttered winter vegetables, chefs' rich roast gravy (GFO)

Honey & mustard roasted poussin, honey roasted parsnips, boulangère potatoes with Bramley apple, crispy kale, Chefs' pan sauce (GFO)

Roasted sirloin of English beef, served pink, garlic & Stilton fondant potato, caramelised onion puree, honey roasted carrots & parsnips, chefs' roast red wine gravy (GFO)

Roasted Mediterranean vegetable stack, crispy onions, buttered kale, rich chunky tomato sauce (VO) (GFO)

Pancetta wrapped cod loin, salted cod bon bons & pea shoots, garlic crushed new potatoes, creamed pea sauce (GFO)

Traditional Christmas pudding, warm brandy sauce, rum & raisin ice cream (GFO)

Oven roasted apple & toffee crumble, warm crème anglaise, toffee apple ice cream

Lemon curd fondant, homemade meringue & vanilla ice cream (GF)

Dark chocolate & orange cheesecake, blood orange ice cream

Selection of fine cheeses, grapes, homemade apple chutney, fresh leaves, celery batons & savoury biscuits (GFO)

Adults... 65.00 per person Children under 12... 30.00 per person

On Christmas Day, we allocate 2 hours 30 minutes per table from the time of your reservation...

To confirm your reservation we require a non-refundable £20 deposit per person.

Payment in full and your completed pre-order form is required by 10th December 2017...

Unlike other restaurants, **The Junction** does not believe in cheeky 'service charges'...

We're grateful you have chosen to dine with us and our friendly service is offered regardless of gratuities...

Some dishes may contain allergens, please let us know of any allergies...full allergy information is available upon request

Our chefs prepare your food freshly for you, therefore they are more than happy to amend most ingredients.

(VO) - Vegetarian Option (GFO) - Gluten Free Option Available