

STARTERS

Pea & Mint Soup (v, gf) Fresh, vibrant pea & garden mint soup, served with warm sourdough bread.

Cajun Prawns (gf) Succulent prawns with a Cajun twist, served on a bed of roasted asparagus.

Duck & Watermelon Salad (gf) Tender duck with crisp lettuce, sweet watermelon & a drizzle of hoisin dressing.

Garlic Mushroom Bruschetta (v, gf) Golden mushrooms infused with garlic, piled high on toasted bruschetta.

MAIN COURSE

Festive Turkey Parcel (gf)

Roast turkey wrapped in festive trimmings, served with all the traditional accompaniments.

Slow-Cooked Short Rib of Beef (qf) Melt-in-the-mouth beef short rib, bone-in, with a rich red wine sauce.

Pan-Fried Salmon (gf) Delicately pan-fried salmon, finished with

Festive Vegetarian Wreath (gf, v, ve) A wholesome medley of root vegetables, red lentils & wild mushrooms, glazed with cranberry for the perfect plant-based celebration.

saffron butter & a velvety parsley sauce.

(All main courses are served with seasonal vegetables & potatoes)

DESSERTS

Traditional Sherry Trifle (gf)
Layers of fruit, custard & cream — a nostalgic classic with a festive touch.

Christmas Pudding with Brandy Sauce (gf, v) The ultimate festive indulgence, drenched in warm, boozy brandy sauce.

Strawberry & Champagne Cheesecake (v) A decadent cheesecake swirled with strawberries & a hint of champagne cream.

EXTRAS

Cauliflower Cheese 5 | Bowl of Pigs in Blankets, 7.5 | Festive Cheeseboard 7.5

Bon Appetit...

2 Courses for 27.5 | 3 courses for 32.5

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