

Parrot and Punchbowl
Christmas Eve 2026

Available 24th December 12pm – 8pm

All bookings must be pre-ordered with a £10 per person deposit paid
at least one week before Christmas Eve
Please advise of any allergies/intolerances when booking
GF – Gluten Free, GFO – Gluten Free Option, V – Vegetarian, VEO – Vegan Option

STARTERS

Deep Fried Pickles with tartare sauce - £6 (V)
Salt & Pepper Chicken - Fried crispy chicken with pickled slaw, pink ginger and gochujang mayonnaise - £9 (GF)
Breaded Confit Duck Bon Bons with spring onions and plum and hoisin sauce - £10
Crispy Pork Belly Bites with Korean BBQ sauce - £9 (GF)
Prawn Cocktail with gem lettuce, tomato, cucumber, Marie Rose dressing & homemade bread - £11 (GFO)
Tiger Prawn Tempura with sweet chilli sauce - £12
Creamy Garlic Mushrooms with homemade bread - £8.50 (GFO) (V)
Cauliflower & Onion Bhajis with mango chutney and mint yoghurt dips - £8 (GF, VE)

MAINS

½ **Lobster Thermador** with skinny fries and dressed mixed leaf - £22
Grilled Cod Fillet with chorizo, tomato and asparagus risotto - £20
Parrot Burger - Beef patty, slow cooked BBQ beef shin, Cheddar cheese, gherkins & homemade burger sauce - £17
Slow Cooked Beef Short Rib with wholegrain mustard mash and meat & vegetable gravy - £22 (GF)
6oz Fillet Steak stuffed with blue cheese and wrapped in smoky bacon with dauphinoise potatoes,
mixed vegetables and red wine and mushroom sauce - £28 (GF)
Slow Cooked Venison and Red Wine Lasagne with garlic bread and dressed mixed leaf - £20
Roast Breast of Guinea Fowl with new potato, smoky bacon and green vegetable fricassee - £20 (GF)
Panko Breadcrumbed Chicken Katsu Curry with jasmine rice, spring onion & pickled ginger - £18
Swap for **Aubergine** (VE)
Warm Goats Cheese Salad with clementine orange, roasted squash, beetroot,
toasted pumpkin seeds and hot honey dressing - £18 (GF) (V)
Forest Mushroom, Caramelised Onion & Artichoke Risotto with a parmesan crisp, rocket and truffle oil - £18 (GF) (VEO)

DESSERTS

Deep Fried Bread and Butter Pudding with rum and raisin ice-cream - £8.50
Black Forest and Chocolate Roulade with fresh cream - £8.50
Irish Whiskey Crème Brûlée with homemade shortbread - £8.50 (GFO)
Baileys and Chocolate Profiteroles with fresh cream - £8.50
Chocolate Brownie with chocolate sauce and Chantilly cream - £8.50 (GF)