



JAKS CHRISTMAS DAY MENU

WELCOME DRINK ON ARRIVAL

GLASS OF PROSECCO OR BUCKS FIZZ

STARTERS

SOUP

Silky Cauliflower and leek soup served with rustic bread and optional Bacon lardoons

BAKED COD AND CHORIZO MORNAY

A comforting fish bake with a buttery cheese sauce

ROAST BEEF PLATTER

With chilli, pine nut and parsley dressing

PEA AND FETA CROQUETTES

With mixed leaf and mint mayo

MAIN COURSE

LAMB

Roast Leg of Lamb

TURKEY

With lemon, parsley and thyme stuffing

ROAST SIRLOIN OF MANX BEEF

31 day matured Manx beef with Yorkshire pudding

CHRISTMAS GLAZED GAMMON

In honey & whole grain mustard glaze

HAKE EN PAPILOTE

Cooked in White wine with Asian greens, fennel and orange zest

SWEET POTATO, MUSHROOM & CHESTNUT WELLINGTON

Served with red wine and cranberry jus

ALL SERVED WITH SEASONAL VEGETABLES, CHAT AND ROAST POTATOES

DESSERTS

TRADITIONAL XMAS PUDDING

Traditional Xmas pudding in a hot brandy sauce

MULLED WINE CHEESECAKE

Served with vanilla ice cream

CHOCOLATE TART

Served with vanilla ice cream

CHEESE AND BISCUITS

Chefs choice selection of local cheeses served with celery, onion chutney and grapes

TEA OR COFFEE

£60 ADULTS £30 CHILDREN (4-12 YEARS, UNDER 4S ARE FREE)

A 50% non refundable per person is required.

Crackers and napkins are made from 100% recycled materials

Email: bookings@jakspub.com

Tel: **663786**

www.jakspub.com



