

Boxing Day Menu

Relax after the main event with a feast for all tastes.

3 courses from £35.95

FOR THE TABLE

A delicious way to start your celebration

**BAKED SOURDOUGH BOULE, EXTRA VIRGIN OLIVE OIL,
BALSAMIC VINEGAR & NETHEREND FARM BUTTER * v + 5.95**

GORDAL OLIVES ve + 3.95

TEMPURA CHORIZO LOLLIPOPS, ROASTED GARLIC AIOLI + 5.95

HALLOUMI FRIES & CALABRIAN CHILLI HONEY v + 5.95

STARTERS

DUCK LIVER PATE *

With rosemary focaccia, golden saffron shallots and a fig & honey chutney

BAKED CAMEMBERT FONDUE POT * v

With rosemary focaccia for dipping, caramelised walnuts, watercress and cranberry & port chutney

KING PRAWN COCKTAIL

Poached King prawns, shredded baby gem, cucumber & sun-dried tomatoes with Marie Rose sauce, served with granary bread & butter

GARLIC MUSHROOMS v

Sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon & parsley cream and toasted sourdough **Vegan option available**

ROASTED TOMATO & RED PEPPER SOUP v

With garlic infused oil, sourdough & Netherend Farm butter
Vegan option available

GAMBAS AL PIL PIL + 1.50

King prawns pan-fried with garlic & chilli olive oil, served with toasted sourdough

Children's Festive Specials

(Our children's menu will be available throughout December)

Served with roasted baby potatoes, parsnip purée, carrots, Brussels sprouts and cranberry jus

PAN-ROASTED TURKEY ESCALOPE 9.95

Wrapped in bacon, with sage & onion stuffing

FESTIVE NUT ROAST ve 9.95

Walnut, mushroom, root vegetable & pumpkin seed nut roast

A £10 deposit per person will be required for Boxing Day.

MAINS

PAN-ROASTED TURKEY ESCALOPE

Wrapped in bacon, with sage & onion stuffing, served with roasted baby potatoes, parsnip purée, carrots, Brussels sprouts and a turkey jus

21 DAY AGED 280G RIBEYE STEAK * + 6.00

Chargrilled & served with peppercorn sauce, confit tomato, grilled mushroom, dressed rocket & skin-on fries

PAN-ROASTED LAMB RUMP *

Served pink on crushed baby potatoes with braised, spiced red cabbage, charred leeks and a lamb & mint jus

PAN-ROASTED COD SUPREME & MUSSELS *

On crushed baby potatoes, with samphire & cherry tomatoes in a lobster bisque

PAN-ROASTED PORK FILLET *

Wrapped with sage in Prosciutto, served with charred hispi cabbage & pancetta, pommes purée and a wild mushroom & truffle sauce

BLADE OF BEEF *

In a rich bourguignon sauce, with pommes purée, buttered green beans & parsnip crisps

FESTIVE NUT ROAST ve

Walnut, mushroom, root vegetable & pumpkin seed nut roast served with roasted baby potatoes, parsnip purée, carrots, Brussels sprouts and cranberry jus

SIDES

PIGS IN BLANKETS, HONEY & WHOLEGRAIN MUSTARD GLAZE * + 5.95

TRUFFLED CAULIFLOWER CHEESE v + 5.25

GRATIN DAUPHINOISE v + 5.25

ROASTED BRUSSELS SPROUTS, PANCETTA & CHESTNUTS + 4.95

DESSERTS

TRADITIONAL CHRISTMAS PUDDING * v

Served warm with brandy sauce & redcurrants

MELTING CHOCOLATE FONDANT v

Served warm with chocolate flavoured sauce & salted caramel ice cream

LEMON TART * v

Served with Chantilly cream & blood orange sauce

LUXURY ICE CREAM v

Choose 3 scoops of vanilla, chocolate, strawberry, honeycomb or salted caramel

APPLE, FIG & GINGER CRUMBLE v

With vanilla ice cream **Vegan option available**

ESPRESSO MARTINI CREME BRÛLÉE *

Kahlúa & Espresso baked custard, finished with a caramelised sugar crust