

Boxing Day

3 COURSES

AVAILABLE 26TH
DECEMBER 2018
PRE-BOOKING REQUIRED

ENJOY A COMPLIMENTARY MINCE PIE AFTER YOUR MEAL



FESTIVE BURGER

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. †Dishes may contain bones. *All stated weights are approximate and uncooked. *Contains alcohol. (N) Contains nuts. Please advise the team of any dietary requirements when ordering.

Starters

SPICED PARSNIP SOUP (V)

A swirl of double cream and white bloomer bread and butter

SMOKED SALMON & PRAWNS†

With house cocktail sauce, lettuce, brown bloomer bread and butter

MAPLE FLAVOURED ROOT VEGETABLE SOUP (VE)

Served with bread

CHICKEN, SMOKED HAM HOCK & APRICOT TERRINE

Caramelised red onion chutney, watercress, toasted brown bloomer bread and butter

BUBBLE & SQUEAK* (V)

Topped with wilted spinach, free-range poached egg, Champagne hollandaise sauce and a sprinkling of chives

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey, pig in blanket, roast potatoes, Yorkshire pudding, stuffing, carrots, honey-roasted parsnips, Brussels sprouts, broccoli and gravy

FESTIVE PIE

Tender turkey layered with cranberry sauce and a cranberry, chestnut and pork stuffing with gravy. Encased in shortcrust pastry with a puff pastry Christmas tree lid. With mashed potatoes, carrots, honey-roasted parsnips, Brussels sprouts, broccoli and gravy

BEETROOT, SWEET POTATO & BUTTERNUT SQUASH TART (VE)

A vegan tart of winter vegetables and spinach with delicate flavours of fennel, spices and rosemary. Served with a tomato passata sauce, seasonal vegetables and roast potatoes

SEA BASS RISOTTO*†

Grilled sea bass fillets on top of a honey-roasted parsnip and carrot risotto, topped with watercress

FESTIVE BURGER

Beef burger topped with smoked streaky bacon, cranberry sauce and Brie, served in a toasted, glazed brioche bun with burger sauce, lettuce, gherkin and red onion. With festive fries (fries topped with slices of pig in blanket and stuffing) and a jug of gravy

8oz* 28 DAY AGED RUMP STEAK WITH PEPPERCORN SAUCE

Seasoned steak, cooked to your liking. Served with gourmet chips, half a grilled tomato, onion rings and peas

BUTTERNUT SQUASH, SWEET POTATO, MATURE CHEDDAR & CASHEW NUT ROAST (V)(N)

Buttered baby potatoes, carrots, honey-roasted parsnips, Brussels sprouts, broccoli and gravy

Desserts

CHRISTMAS PUDDING* (V)

Served with brandy sauce and seasonal berries

VANILLA CHEESECAKE WITH FOREST FRUITS & SLOE GIN COMPOTE* (V)

Served with vanilla flavoured ice cream

BELGIAN CHOCOLATE BROWNIE BUNDT CAKE (V)

Served warm with vanilla flavoured ice cream and chocolate flavoured sauce

CHOCOLATE AND CHERRY TORTE* (VE)

A rich chocolate and kirsch cherry torte, served with vegan ice cream

CHEESE & BISCUITS (V)

Mature Cheddar, Brie and Stilton®, grapes, caramelised red onion chutney, butter and a selection of biscuits

Children's Menu

BOXING DAY

2 COURSES

3 COURSES

Starters

TOMATO SOUP (V)

Served with white bloomer bread and butter

GARLIC BREAD (V)

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey, pig in blanket, roast potatoes, Yorkshire pudding, stuffing, carrots, honey-roasted parsnips, Brussels sprouts, broccoli and gravy

MAC & CHEESE (V)

Macaroni in a rich, velvety cheese sauce, with a dressed salad

Desserts

CHOCOLATE BROWNIE (V)

Served warm with vanilla flavoured ice cream and chocolate flavoured sauce

ICED SNOWSTORM (V)

Two scoops of vanilla flavoured ice cream, topped with chocolate flavoured sauce and a wafer

