

BOXING DAY Menu

3 COURSES **£37.95**

STARTERS

King Prawn Cocktail (gfa)
Shredded iceberg, Marie Rose sauce,
buttered brown bloomer

Creamy Blue Cheese Garlic Mushrooms (v, gfa) On toasted sourdough Chicken Liver Parfait (gfa) With ciabatta crostini & apricot & cranberry chutney

Beetroot Hummus & Carrot Tapenade (v, vgn, gfa) With toasted flatbread

Spiced Carrot Soup (v, vga, gfa) With toasted ciabatta

MAIN COURSES

Roast Turkey (gfa)

Roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, Yorkshire pudding

Festive Pie

Seasonal vegetables, sage & onion triple cooked chips

Slow Braised Beef

With celeriac mash, red wine sauce, bacon & chestnut Brussels sprouts with a homemade Yorkshire pudding

Lemon & Parsley Crumbed Cod (gf)

Celeriac mash, buttered kale & toasted pine nuts

Wild Mushroom, Shallot & Madeira Tart (v, vgn) Roasted winter vegetables

Festive Burger

Whisky glazed 7oz beef burger, blue cheese rarebit, crispy bacon, pulled beef, sage & onion triple cooked chips

DESSERTS

Christmas Pudding (v, vga, gf) With brandy sauce

Sticky Toffee Pudding (gf) With custard & toffee sauce Salted Caramel Tart With Chantilly cream

Chocolate Cherry Tart (vgn)
With vegan vanilla ice cream

Cheese & Biscuits

Mature Cheddar & Stilton with crackers & chutney



FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.