

Boxing Day MENU

3 COURSES | £23.95 (AVAILABLE ALL DAY)
2 COURSES | £18.95 (AVAILABLE BEFORE 5PM)
AVAILABLE 26TH DECEMBER

FROM
£18⁹⁵*

STARTERS

WILD MUSHROOM SOUP *

Finished with sautéed mushrooms & truffle oil, served with sourdough bread

CHICKEN TERRINE*

Chicken, apricot & pancetta terrine with pickles and crostini

BAKED BABY CAMEMBERT *

With honey, thyme & crostini

SMOKED SALMON

With shredded beetroot & chive crème fraiche

MAINS

SUCCULENT BRITISH TURKEY*

Served with pigs in blankets, sage & onion stuffing, crispy roast potatoes, herb roasted carrots & parsnips, buttered sprouts and red wine gravy

*This dish can be served GLUTEN FREE without sausage and stuffing but extra potato and veg

CHRISTMAS CRACKER BURGER

British beef brisket & chuck patty topped with smoked bacon, melted gouda and fig chutney in a brioche bun with a side of skin-on fries

ROASTED SALMON

With vegetable cauliflower rice and dill & fennel salad in fresh lemon dressing

BUTTERNUT SQUASH & LENTIL FILO PARCEL

Cumin spiced butternut squash with mixed lentils in a pastry served with crispy roast potatoes, herb roasted carrots & parsnips, sprouts and red wine gravy

STEAK, STOUT & MUSHROOM PIE

Served with creamy cabbage mash, blanched kale, stout braised carrots and red wine gravy

DESSERTS

CHRISTMAS PUDDING

With mince pie ice cream




GIN & ELDERFLOWER CHEESECAKE

With Chantilly cream

BISCOFF DESSERT BAR

Biscuit & baked mousse dessert bar with orange segments in maple syrup

PLEASE ASK FOR OUR CHILDREN'S MENU

 VEGETARIAN DISHES  VEGAN DISHES  GLUTEN FREE DISHES

*GF OPTION AVAILABLE - Please ask for details

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

*We require a £5pp deposit to secure bookings.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.
100% of all tips go to the team.