

Boxing Day MENU

3 COURSES | £25.95 PER PERSON (AVAILABLE BEFORE 5PM)
AVAILABLE THURSDAY 26TH DECEMBER

FROM *
£25.95

STARTERS

HAM HOCK & PEA TERRINE
sticky fig chutney, pickles and crostini's

**CARROT, RED LENTIL AND
CORIANDER SOUP** **Ve**
vegetable crisps
GF BREAD AVAILABLE

BAKED BABY CAMEMBERT **V**
honey & almonds and crostini's
GF CROSTINI'S AVAILABLE

**KING PRAWN AND CRISPY
CALAMARI SALAD**
sun-dried tomatoes, fennel and cucumber,
saffron aioli dressing

MAINS

SUCCULENT BRITISH TURKEY **GF**
pigs in blankets, crispy roast potatoes, honey
mustard roasted carrots & parsnips, buttered
sprouts with red wine gravy

**WILD MUSHROOM, THYME &
CHESTNUT RISOTTO** **Ve GF**
fresh rocket, finished with roast garlic oil

CHRISTMAS CRACKER BURGER
100% British beef chuck & brisket patty with melted
Camembert, smoked bacon & spiced chutney.
Served in a brioche bun with fries & Christmas slaw

**SMOKED HADDOCK
& APPLE WOOD FISHCAKE**
chargrilled tender stem broccoli, leeks
& peas, hollandaise and roasted lemon

BRITISH STEAK, MUSHROOM & STOUT PIE
tarragon mash, beer braised carrot, blanched kale and rich gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
mince pie ice cream

**BLACKCURRANT & PROSECCO
CHEESECAKE** **GF**
blackcurrant sorbet and popping candy

CHOCOLATE & COCONUT TART **Ve GF**
vegan vanilla ice cream, morello cherry compote and toasted coconut
GF ICE CREAM AVAILABLE

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COFFEE AND MINI MINCE PIES

PLEASE ASK FOR OUR CHILDREN'S MENU

V INDICATES VEGETARIAN DISHES **Ve** INDICATES VEGAN DISHES **GF** INDICATES GLUTEN FREE DISHES

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.