



BOXING DAY

Menu



STARTERS

Prawn & Crayfish Cocktail *Homemade Granary Bread*

Ham Hock Terrine *Fig Chutney and Toasted Focaccia (DF)*

French Onion Soup *Topped with a Parmesan Croute (GF)*

Wild Mushroom and Garlic Vol-au-Vent *in a Plant-Based Sauce (V/VE)*

Mini Heritage Vegetable Tart Tatin *Mixed Dressed Leaves (V/VE)*

MAINS

Roast Topside of Beef

Baked Beef Suet, Roast Potatoes, Seasonal Vegetables & Jus (DF/GF)

Oven-Baked Fillet of Salmon with a Herb Crust

Duchess Potato, Charred Tenderstem & a Citrus Cream Sauce (GF)

Heritage Vegetable & Wild Mushroom Wellington

Seasonal Vegetables & Jus (VE/V)

Pan-Seared Pork Fillet Stuffed with Fennel, Kale & White Onion

Homemade Granary Bread

Orange-Glazed Chicken Supreme

Confit Potatoes, Charred Courgette & Whipped Feta Cheese (GF)

DESSERT

Sticky Toffee Pudding *Butterscotch Sauce, Vanilla Pod Ice Cream*

Mini Cheese Board *Selection of cheeses, Biscuits, Fig Chutney*

Baked Cranberry & Disaronno Cheesecake

With a mixed Berry Compote (GF)

Lemon & Lime tart *Plant based Vanilla Ice Cream*

Crema Catalana *With a citrus Shortbread*

ADULT
£46.50

CHILD
£30

*Our dishes can be adapted: GF – Gluten Free / V – Vegetarian / VE – Vegan
Please inform us of your requirements when placing your pre-order along with any allergies*