

Boxing Day Menu

Warm Up

Cream of tomato soup, cheese straw & basil oil (G,M,Ce,S,So)

Classic prawn cocktail, brown bread & butter, lemon (Ce,G,C,F,M,So,S,E)

Hoisin duck bao bun, salad of mouli, spring onion & cucumber, sesame & coriander (G,S,Mu,E)

Whipped goats cheese, roasted beetroot, chicory, hot honey & toasted hazelnuts (G,S,Ce,E,M)

Mortadella with ripped burrata, rocket, sourdough croutes & pistachio pesto (G,M,Mu,So,F,E)

Deep fried whitebait with Thai salad, fresh chilli & lime (G,Mo,So,Se,S,F)

The Main Event

Roast sirloin of beef with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & red wine gravy (G,E,M,S,Ce,Mu)

Maple glazed pork chop, crispy potato terrine, pineapple salsa, fried egg & watercress
(G,M,S,Ce,Mu,E)

Chicken schnitzel with pesto mayonnaise & parmesan, skinny fries & rocket salad (G,S,M,Ce,E)

Oyster mushroom stroganoff, wild rice, pickled red cabbage, sour cream & chives (Ce,C)

Beer battered haddock, thick cut chips, minted mushy peas, tartare sauce & lemon (G,SF,E,Mu,M)

Fillet of salmon, Ratte potatoes, samphire, pickled cucumber & dill velouté (F,M,C,Mo)

Last Bite

Classic Tiramisu

Rhubarb & apple crumble tart, crème anglaise

Sticky toffee pudding, toffee sauce, toasted walnuts & vanilla ice cream

Passion fruit pannacotta, mango & pineapple salsa, toasted coconut & lime

Chocolate mousse, caramelised banana, salted caramel & banana bread 'croutons'

Selection of British Cheeses, Crackers, Celery, Apple, Grapes and Chutney

*Allergen Key: Milk-M, Crustaceans-C, Celery-Ce, Egg-E,
Sulphates-S, Soya-So, Sesame-Se, Fish-F, Mustard-Mu, Nuts-N,
Gluten-Gl, Peanuts-P, Lupin-L, Molluscs-Mo*