

BOXING DAY MENU

26th december 2024 |

12-6.00 £40.00PP 3 course menu

Starter

French Onion Soup warm bread & butter (gfo)(v)

Salmon Fishcake poached egg, bernaise sauce

Beef Cheek Tacos chipotle salsa, pickled red onion (gf)

chicken Liver Pate tomato & apple chutney, toast (gfo)

Wild Mushrooms on Toast wilted spinach (v)(veo)(gf)

King Prawn Cocktail little gem, cherry tomatoes, cucumber, marie rose, welbeck bread

Main

Roast Sirloin yorkshire pudding, roast potatoes, mashed potato, gravy (gfo)

Slow Roast Leg of Lamb yorkshire pudding, roast potatoes, mashed potato, gravy (gfo)

Roast Pork Loin yorkshire pudding, crackling, roast potatoes, mashed potato,gravy(gfo)

Nut Roast yorkshire pudding, roast potatoes, mashed potato, gravy (v)

Pan Roast Chicken breast dauphinoise potato, parsnip puree, piccolo parsnips, braised red cabbage (gfo)

Fish pie cheesy mashed potato top (gf)(gfo)

Chestnut & Wild Mushroom Pithivier celeriac puree, fine beans, vegetable jus (ve)

all mains come with a side of sharing seasonal vegetables.

sage & apricot stuffing 4.5 cauliflower cheese 4.50 pigs in blankets 4.5

Dessert

Chocolate Brownie white chocolate ice cream

Apple & Winter Berry crumble vanilla custard (veo)

Treacle Tart vanilla custard

Vanilla Creme Brulee chocolate chip cookie (gfo)

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Selection of Cheeses celery, pear chutney, grapes, crackers

Baked Cheesecake salted caramel icecream (gf)

Thaymar icecream & cookie clotted cream vanilla | chunky chocolate | cinnamon ripple salted butter caramel |strawberries & cream | raspberry sorbet |(gfo)

(gf/0) gluten free/option, (v/o) vegetarian/ option, (ve/o) vegan/option. Vegan main & dessert options on request.

Individually priced childrens menu available for under 12s. Tables are reserved on a 2hour sitting. in busier times things may take a little longer, but we're fast little woekers here, so stick with us!