

V - vegetarian, VE - vegan,
NG - made with non-gluten containing
ingredients

Boxing Day Menu

Served Saturday 26th December

Two Courses | 30.00 - Three Courses | 38.00

Starters

Slow Roasted Butternut Squash & Sweet Potato Soup, with crusty artisan sourdough & sea salt butter (V, VE, NG)

Duck Liver & Port Pate, served with toasted artisan bread, caramelised red onion chutney, cocktail gherkins & balsamic onions (NG)

Creamy Wild Mushrooms, with aromatic truffle oil, garlic & parmesan, served on toasted artisan sourdough topped with rocket salad (VE, V, NG)

Crayfish & Prawn Cocktail, served with artisan bread & sea food sauce (V, NG)

Pulled Beef & Cheese Souffle Muffin, cheddar and parmesan cheese infused with pulled beef and balsamic onions, served with caramelised red onion chutney, toasted pistachios & rocket salad (V, NG)

Mains

Braised Lamb Shank, slow-cooked in a rich rosemary & red wine jus (NG) – **Supplement | 5.00**

Mushroom & Stilton Wellington, crispy puff pastry, filled with tender mushrooms wilted spinach and melted blue cheese (V)

Beef Bourguignon, slow-braised British beef, cooked low and slow in a rich Burgundy red wine sauce with smoked pancetta, pearl onions, wild mushrooms and thyme (NG)

Moroccan Style Roast, roasted sweet potato & charred seasonal vegetables, infused with harissa and smoked paprika, finished with a toasted crumb and pumpkin seeds (V, VE, NG)

All served with creamy mash, roast tatties, rich red wine gravy, selection of root vegetables, brussels sprouts & seasonal greens

Pan Roast Barramundi, served with tender stem broccoli, buttery new potatoes & capers hollandaise sauce (NG)

Tortelloni Pasta, stuffed with ricotta cheese and wilted spinach served with a creamy white wine sauce (V)

Desserts

Panettone Bread & Butter Pudding, traditional Italian sweet bread, served with warm vanilla custard & salted caramel sauce (V)

Sticky Toffee Pudding, home-made toffee sauce & vanilla ice cream (V, NG)

Classic Tarte Au Citron, zesty lemon tart served with raspberry & champagne sorbet and finished with mango coulis (V, VE, NG)

Dark Chocolate Fondant, served with passion fruit sorbet and finished with pistachio sauce (V, NG)

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For all tables, an optional service charge of 10% has been added to your bill.

Gratuities are appreciated and fully passed on to the team.

