

BOXING DAY MENU

2 courses | 26 per person
3 courses | 31 per person

Take a break from the cooking. Sit back & relax with us on Boxing Day.

STARTERS

- Spiced Roasted Cauliflower Soup**, crusty bread [ve]
Beef Carpaccio, gorgonzola, chicory & toasted pine nuts [gf] [n]
Honey Mustard Glazed Pigs in Blankets
Caramelised Onion Tart, walnuts & vegan cheese crust [ve] [n]
Black Pudding Bubble & Squeak, poached egg & hollandaise

MAINS

- Beef Wellington**
Turkey, Ham & Leek Shortcrust Pie
Salmon, Spinach & Chestnut en Croûte
Pan-fried Seabass Fillets, shitake mushrooms, pak choi & lemon ginger dressing [gf]
Butternut Squash & Lentil Filo Pie, with kale pesto [ve] [n]
All mains come with garlic & thyme roasties, glazed carrots, roasted parsnips, brussels sprouts & red onion gravy served feasting style on the table.

DESSERTS

- Chocolate Orange Tart**, festive spiced whipped cream & popping candy
Traditional Christmas Pudding, cherry brandy custard & redcurrants [n]
Toffee Apple Crumble, vanilla ice cream
Vanilla & Coconut Rice Pudding, ginger dunkers [ve] [n] [gf]

£10pp deposit (including kids) required to confirm your reservation & full balance must be paid by 1st December 2020. Pre-order for all Boxing Day bookings must be made by Wednesday 16th December 2020.

Please ask a member of the team for additional gluten free options.
Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of the team before you order your food or drinks. [ve] vegan | [v] vegetarian | [gf] gluten free | [n] contains nuts or may contain traces of nuts

Kids menu available