

Boxing Day



STARTERS

Chefs Soup of the day (V)
Toasted Focaccia bread, butter (wheat)

Chicken & chestnut Terrine
Onion Marmalade, Toasted Focaccia (wheat, sulphites)

Creamy Garlic Mushrooms (V)
Balsamic glaze, pesto, Toasted focaccia (Wheat, Milk)

Cold Water Prawn Cocktail
Cos lettuce, marie rose sauce, lemon wedge focaccia (Fish, Wheat, Milk)

Individual Camembert
Crusty bread, cranberry dip (wheat, sulphites, milk)

MAINS

Roast Sirloin Beef
Braised Roast Pork Belly
Nut Roast (V)

All served with traditional trimmings, roast potatoes,
creamy mash potato, Yorkshire pudding,
season vegetables, gravy (Wheat, Milk, Egg, Sulphites)

Pan Fried Seabass
Winter Greens, crushed potatoes, butter sauce (Fish, Milk, Egg)

Lamb & Mint Burger
Seasoned skinny fries, spiced cucumber & mint mayo (wheat, milk, egg)

DESSERTS

Warm Chocolate brownie
Chocolate sauce, vanilla ice cream (milk, egg, sulphites, wheat)

Lemon Drizzle Pavlova
Berry compote

Chefs Cheesecake of the day
Vanilla Ice cream, biscuit crumb (Milk, Egg, Nuts, Sulphites, Wheat)

Panatone Bread & butter pudding
Vanilla custard, caramel (Wheat, Milk, Eggs)

2 courses £26
3 courses £30

£10 deposit per person to confirm your booking (non-refundable), pre-order required for tables of 8 people or above. Childrens menu available on request.

Our dishes may contain traces off allergens or ingredients not listed on our menu, fish dishes may contain bones.
Please inform our staff of any dietary or allergen requirements