

Boxing Day Carvery Menu

Lunch 12.30 to 4pm 3 Courses £26.95 per adult / £15.95 per child (3yrs-12yrs)

To Start

Spiced Sweet Potato & Lentil Soup (v, vg) Herb croutons, parsley oil, micro parsley

Duck Liver & Truffle Mousse Toasted ciabatta, fruit chutney

Deep Fried Goats Cheese (gf) Slow roasted tomato jam, dressed salad

Mushroom & Parmesan Bruschetta Rocket, balsamic reduction

Mains

Traditional Roast Turkey Sage & onion stuffing, pigs in blankets with cranberry sauce & roast gravy

Traditional Roast Topside of Beef Yorkshire pudding with horseradish & roast gravy

Maple, Orange & Mustard Roast Gammon (gf) Roast gravy

Vegetable Nut Roast (vg, gf, n) Roasted carrot gravy

All served with roast potatoes & seasonal vegetables

Desserts

Traditional Christmas Pudding (gf, v, vga) Clotted cream, brandy sauce

Eton Mess (v, gf) Berry compote, Chantilly cream, meringue, fruit coulis

Apple, Pear & Cinnamon Crumble (v, gf) Custard

Chocolate & Raspberry Roulade (v) White chocolate sauce

Allergen Information:

All food is prepared in an area where allergens are present. Most dishes can be adapted to suit a gluten free diet. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team upon ordering. V - vegetarian / VG - vegan / GF - gluten free / GFA - gluten free available / VGA - vegan available / N - nuts











