

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

Roast Fillet of Salmon

New potatoes, herb hollandaise sauce

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