

Boxing Day Carvery Menu with Live Music

Lunch 12 noon to 4pm

3 Courses £34.95 per adult / £19.95 per child (3yrs-12yrs)

To Start

Cream of Leek, Potato & Chive Soup (v, vg, gfa croutons)

Herb croutons, parsley oil, micro parsley

Duck Liver & Truffle Mousse

Toasted ciabatta, fruit chutney

Mushroom & Parmesan Bruschetta

Rocket, balsamic reduction

Mains

Traditional Roast Turkey (gf)

Sage & onion stuffing, pigs in blankets, roasted potatoes, cranberry sauce, rich gravy

Traditional Roast Topside of Beef (gf)

Yorkshire pudding, roasted potatoes, horseradish, rich gravy

Honey Mustard Glazed Roast Gammon (gf)

Roasted potatoes, roast gravy

Roast Hake Fillet (gf)

Roasted new potatoes, tomato & herb dressing

Pan Seared Potato Gnocchi (v, vg, gf)

Roasted squash, spinach, sun blushed tomato, greens, olive oil

All served with seasonal vegetables

Desserts

Traditional Christmas Pudding (v, vga, gfa)

Clotted cream, brandy sauce

Baked Vanilla Cheesecake (v)

Ginger poached clementine, Chantilly cream

Chocolate, Cherry & Amaretto Delice (v, gf)

White chocolate sauce

Fresh Fruit Salad (v, vg, gfa)

Mango sorbet

Allergen Information:

Please make aware any dietary requirements at time of booking. Please note our kitchens work with gluten containing products so we cannot guarantee that our dishes will be free of gluten traces. Some items on the menu may contain genetically modified soya or maize and some of our products may contain nuts or derivatives. Please ask our staff for further information. Menu correct as of 1st May 2025 however we reserve the right to use substitute ingredients / items based on ingredient/ item availability at the time.

V – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** – nuts