

Boxing Day Carvery Menu

Served from 12.30pm ~ 4pm

3 Courses ~ Adult £28.50pp / Child (3yr-12yr) £17.50pp

To Start

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

Herb croutons, parsley oil, micro parsley

Duck Liver & Truffle Cognac Pate

Toasted brioche, apple & pear 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

Seared Salmon Fillet (gf)

Lemon & parsley crushed new potatoes, dill hollandaise

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

Citrus Cheesecake (v)

Berry compote, Chantilly cream

Chocolate Brioche Bread & Butter Pudding (v)

Chocolate sauce, clotted cream

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 September 2026 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