

# Boxing Day MENU

**3 COURSES (AVAILABLE ALL DAY)**  
**2 COURSES (AVAILABLE BEFORE 5PM)**  
AVAILABLE 26TH DECEMBER

## STARTERS

### WILD MUSHROOM SOUP \*

Finished with sautéed mushrooms & truffle oil, served with sourdough bread

### CHICKEN TERRINE\*

Chicken, apricot & pancetta terrine with pickles and crostini

### BAKED BABY CAMEMBERT \*

With honey, thyme & crostini

### SMOKED SALMON

With shredded beetroot & chive crème fraiche

## MAINS

### SUCCULENT BRITISH TURKEY\*

Served with pigs in blankets, sage & onion stuffing, crispy roast potatoes, herb roasted carrots & parsnips, buttered sprouts and red wine gravy

\*This dish can be served **GLUTEN FREE** without sausage and stuffing but extra potato and veg

### CHRISTMAS CRACKER BURGER

British beef brisket & chuck patty topped with smoked bacon, melted gouda and fig chutney in a brioche bun with a side of skin-on fries

### ROASTED SALMON

With vegetable cauliflower rice and dill & fennel salad in fresh lemon dressing

### BUTTERNUT SQUASH & LENTIL FILO PARCEL

Cumin spiced butternut squash with mixed lentils in a pastry served with crispy roast potatoes, herb roasted carrots & parsnips, sprouts and red wine gravy

### STEAK, STOUT & MUSHROOM PIE

Served with creamy cabbage mash, blanched kale, stout braised carrots and red wine gravy

## DESSERTS

### CHRISTMAS PUDDING

With mince pie ice cream




### GIN & ELDERFLOWER CHEESECAKE

With Chantilly cream

### BISCOFF DESSERT BAR

Biscuit & baked mousse dessert bar with orange segments in maple syrup

PLEASE ASK FOR OUR CHILDREN'S MENU

 VEGETARIAN DISHES  VEGAN DISHES  GLUTEN FREE DISHES

\*GF OPTION AVAILABLE - Please ask for details

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.  
100% of all tips go to the team.