



# BOXING DAY MENU

## TO START

- ROAST TOMATO AND BASIL SOUP** Bread roll, farm butter V
- TITANIC SMOKED SALMON** Pickled cucumber, lemon, crispy capers
- BAKED CAMEMBERT** Sun blush tomato chutney, toasted focaccia V
- SMOOTH CHICKEN LIVER PARFAIT** Red onion marmalade, toasted brioche

## TO FOLLOW

*All main courses are served with seasonal vegetables.*

- ROAST SIRLOIN OF BEEF** Duck fat roast potatoes, Yorkshire pudding, pan gravy
- ROAST LEG OF LAMB** Roast potatoes, mint pickle, gravy
- BEER BATTERED FISH & CHIPS** Tartare sauce, mushy peas
- HALF ROTISSERIE CHICKEN** Roast potatoes, Sage and onion stuffing, gravy
- MEAT FREE CHRISTMAS DINNER** Roast potatoes, vegan gravy V
- SWEET POTATO, CHICKPEA AND SPINACH PIE** Puff pastry, mash potato, tender stem broccoli, Vegan gravy V

## TO FINISH

- BLACK FOREST CHERRY AND KIRSCH TORTE** Cherry sorbet
- LEMON CURD AND MANDARIN DELICE** Cointreau ice cream
- STICKY TOFFEE PUDDING** Butterscotch sauce
- SELECTION OF BRITISH AND IRISH CHEESES** Sourdough crackers, grapes, celery, chutney

**ADULTS:** £47.50

**CHILDREN over 12:** £27.50 (Half portion)

V Dishes suitable for Vegetarian



"If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service."

