

26 DECEMBER · SERVED 6-9PM

Boxing Day Evening Menu

STARTERS

Rosemary Bread & Olives **V · VE**

Warm focaccia, marinated
Mediterranean olives

G

Crispy Duck Salad

Ginger risotto cake, plum & hoisin

G · E · SD · S · SE

Deep-Fried Vegetable Gyoza **V**

Lime & coriander sweet chilli sauce

G · E · SD · S · SE

French Onion Soup **V · VE***

Cheddar croutons

D* · G*

Ham Hock Terrine & Brioche

Caper berries, onion chutney

G · SD · D · E

Mediterranean Prawns

Garlic butter, soda bread

C · D* · G*

MAINS

Venison Steak

Creamed cabbage, bubble & squeak,
rosemary redcurrant sauce

D* · SD · G*

Roasted Supreme of Chicken

Gratin dauphinois, tomato garlic & basil,
tenderstem broccoli

D · SD*

Roasted Lamb Rump

Mashed potato, broad beans,
tenderstem broccoli, rosemary jus

D* · SD*

Salmon & Spinach en Croûte

Tenderstem broccoli, glazed carrots,
béarnaise sauce

D* · SD* · F · G

Lemon, Pea & Turmeric Risotto **V · VE**

Parmesan, crispy onion

D* · SD · G*

10oz Sirloin Steak

Herb garlic butter, onion rings, chunky
chips

D* · G*

Traditional Fish & Chips

Mushy peas, tartar sauce

F · G* · SD* · D* · E*

Aberdeen Angus Beef Burger

Bacon, cheese, red onion chutney,
lettuce, tomato, chips

G* · D* · SD*

Cauliflower, Kale & Three-Cheese Burger **V**

Red onion chutney, lettuce, tomato

G · D · N · MU · SD*

DESSERTS

Coconut & Lime Panna Cotta **V · VE**

Mango & chilli salsa

Dark & White Chocolate Brownie **V**

Honeycomb ice cream

G · D

Hot Apple Gyoza **V · VE**

Vegan coconut ice cream

G · D*

Bakewell Cheesecake **V**

Cherry compote

G · D

2 Courses £32 adult · £22 child ♦ **3 Courses** £40 adult · £30 child

ADD A CHEESEBOARD FOR THE TABLE £9 PER PERSON