



Boxing Day

[Two courses 25](#)

[Three courses 30](#)

Starters

Soup of the day Roasted butternut squash and sweet potato served with artisan bread roll
Garlic mushrooms on toasted ciabatta bread
Crispy calamari served with aioli and mixed leaves
Potted mackerel with horseradish served with crostini mixed leaves
Brandy chicken liver pate with balsamic onion marmalade toasted bread
Seared belly pork served with wilted spinach red wine jus
Chickpea and sweetcorn Bhaji and sweet chilli sauce (vegan)

Mains

Roast Sirloin of Beef with all the trimmings
sunday Platter beef, Turkey, and pork with all the trimmings
Pan fried Salmon hollandaise, roast potatoes and caramelised vegetables
Stuffed peppers Mediterranean vegetables, cous cous, roast potatoes
Roast Pork Loin with all the trimmings
Braised Lamb Shank with all the trimmings
Roast Turkey with all the trimmings
All our roasts are served with big roast potatoes, stuffing, Yorkshire pudding, a family served selection of vegetables and extra gravy

Pizza Margherita

red onion/pepperoni/jalapenos/mushroom

Fish & Chips – haddock fillet in cask ale batter served with fries ,minted pea purée & tartare sauce

Pie of the Day served with fries, seasonal veg and red wine sauce

8oz Beef Burger toasted bun, Emmental cheese, iceberg, tomato, red onion, gherkin, relish, French fries

King prawn and chorizo linguini with tomato and chilli sauce

Sweets

Vanilla cheesecake with winter fruit compote

Chocolate and caramel Eton mess

Chocolate Brownie served with vanilla ice cream and chocolate sauce

Apple and blackberry crumble served with custard

Sticky toffee pudding served with custard

Mini Cheeseboard – 3 x cheeses of the day served with caramelised onion marmalade and crackers