



Boxing Day Menu

To Start:

Sweet Potato, Leek and Parsnip Soup with a Rosemary and Goats Cheese Crème Fraiche
Chicken Liver, Chestnut and Redcurrant Pate, Spiced Apple and Onion Chutney and Oatcakes
Smoked Haddock and Gruyere Cheese Tartlet with a Garlic and Spinach Dressing
Chilled Seasonal Melon served with Balsamic Strawberries and Crème Fraiche
Roast Portabello Mushroom topped with a Gorgonzola and a Pine-nut and Thyme Crust
Crayfish and Atlantic Prawn Salad with a Caper and Dill Mayonnaise
Grilled Wood Pigeon with a Chorizo and Black Pudding Salad and Red Wine Reduction

The Main Attraction:

Roast 21 Day Aged English Sirloin of Beef served with Traditional Yorkshire Pudding, Roast Potatoes and Pan Gravy
Roast Loin of Pork with Chestnut and Apricot Stuffing, Traditional Yorkshire Pudding, Roast Potatoes and Apple Sauce
Breast of Corn Fed Chicken wrapped in Prosciutto Ham served with French Green Beans and a Madeira Sauce
Slowly Braised Venison Casserole cooked in a Shallot, Juniper Berries
and Dark Ale Sauce served with Creamed Mash
Grilled Fillet of Scottish salmon served with a Leek and Parsnip Mash finished with a Lemon and Thyme drizzle
Orzo Pasta with Baby Spinach, Cherry Tomato and Olives finished with Feta Cheese
Ham Hock, Turkey and Leek Pie served with Hand-cut Chips and Seasonal Vegetables

Homemade Desserts:

Our Own Aged Christmas Pudding and Brandy Sauce
Lemon Cheesecake with Ginger Nut Biscuit Base drizzled with Mixed Berry Coulis
Chocolate Brownie with Toasted Marshmallows and a Scoop of Vanilla Ice Cream
Fresh Fruit Meringue served with Whipped Cream
Apple and Cinnamon Pie served with Traditional Custard

Fresh Filter Coffee served with Homemade Mince Pies £2.95

2 courses £30 | Under 12's £17.50