



Boxing Day 2018

3 courses - £28.00 / £20.00 smaller portion & children

(V) Cream of leek and celeriac soup topped with croutons (G,W,So)

Terrine of chicken liver with Cumberland sauce and melba toast (Mu,G,W,E,Mi,So)

Warm salad of grilled merguez sausages, sun blushed tomatoes and parmesan shavings (Mu,G,W,Mi)

(V) Sliced galia melon served with poached winter fruits

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Gently roasted loin of free range Tamworth pork served with a rich cider and cranberry sauce (Mi)

Roast English sirloin with Yorkshire pudding and a red wine sauce (Mi,G,W,E,)

Grilled fillet of sea bass on a creamy mussel and white wine sauce (F,C,Mi)

(V) Buckwheat pancake parcel filled with roasted vegetables with Napoli sauce (Mi,G,W,E,)

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(V) Traditional Christmas pudding with brandy sauce (G,W,Mi)

Selection of English and continental cheeses with celery, grapes and biscuits (G,W,Mi,Cel) (£2.00 Supp)

(V) Choux buns filled with Chantilly cream and coated with a dark chocolate sauce (G,W,E,Mi)

(V) Orange flavoured bread and butter pudding with Cointreau soaked raisins (G,W,E,Mi,So)

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(V) Tea or freshly brewed coffee with mince pies (E,Mi,G,W)

(V) -Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team for more information.