

Boxing day menu



To Start

Pan roasted guinea fowl, in a sage butter, rested on a bed of sautéed wild mushrooms and grilled shallots. Finished with a port jus.

The classic prawn cocktail. Prawns sat on a bed of crispy lettuce and grated apple soaked in brandy. Finished with a marie rose sauce and buttered brown bread.

Creamy apple and parsnip soup, finished with crunchiness of garlic and rosemary croutons.

Mains

Roasted turkey or beef dinner, served with duck fat roast potatoes, braised red cabbage in red wine, pigs in blankets, sausage meat stuffing, seasonal vegetables and red wine jus.

Grilled rib-eye steak, with green beans wrapped in bacon, vine tomatoes and shallots, finished with a herby butter and our hand cut chips.

Creamy chicken and wild mushroom white wine pie. Served with seasonal vegetables, and our hand cut chips.

Creamy Potato, leek and spinach bake, served with seasonal vegetables.

Desserts

Our in house made christmas pudding with a brandy custard.

Moist banana and chocolate brownie, with a baileys and white chocolate cream sauce

Spiced apple and pear trifle. Layers of gluten free sponge in a spiced white wine jelly, with stewed apples and pears. With with a rich custard and vanilla whipped cream.

Local cheese board, with crackers and red onion marmalade.

3 courses for £20 per head, extra £5 for the rib-eye steak.

Why not add a bottle of wine to the table for £13 a bottle (only at this price with pre order)

Please let a member of staff aware of any allergens or intolerances with the pre order

