

BOXING DAY MENU

2 COURSES - £25.95

3 COURSES - £29.95

ENTREES

FRENCH ONION SOUP – GRUYERE CROUTON, SOURDOUGH BREAD

CHICKEN LIVER PATE – SOURDOUGH BREAD, CHRISTMAS CHUTNEY

BREADED BRIE (V) – ENDIVE SALAD, CHRISTMAS CHUTNEY

MIXED MUSHROOM (V, VE*) – CREAMY GARLIC SAUCE, ROSEMARY CROUTONS

TEMPURA PRAWNS – GARLIC & LEMON AIOLI

PLATS

CLASSIC TURKEY ROAST DINNER (V*, VE*) – PIGS IN BLANKETS, STUFFING, ROAST POTATOES, MASH, VEG AND GRAVY

OWH BURGER – CHEESE, BACON, GEM LETTUCE, TOMATO, GHERKIN, BBQ SAUCE, FRIES

PAN FRIED SEABASS – SAUTEED NEW POTATOES, SEASONAL VEGETABLES, PRAWN & PARSNIP BIQUE

RUMP STEAK – CHIPS, CRISPY SHALLOTS, SALAD, PEPPERCORN SAUCE

SEAFOOD RISOTTO – PRAWNS, SQUID, COD & MUSSELS, CREAMY WHITE WINE SAUCE

PUMPKIN PIE (V) – FILLED WITH ROASTED PUMPKIN, SAUTEED SPINACH, PINE NUTS & RICOTTA CHEESE, SERVED WITH COLCANNON MASH, CREAMY LEEK AND SHALLOT SAUCE.

CHICKEN SALTIMBOCCA – SEASONAL VEGETABLES, PARMENTIER POTATOES, PORT JUS

DESSERTS

CHRISTMAS PUDDING – BRANDY SAUCE

ASSIETTE OF CHOCOLATE – WARM CHOCOLATE BROWNIE, CHOCOLATE ICE CREAM, CHOCOLATE SOIL AND SNOW, CHOCOLATE DIPPED STRAWBERRIES

CHEESE PLATE – WENSLEYDALE & CRANBERRY AND BRIE DE MEAUX, CELERY, FROZEN GRAPES, CHRISTMAS CHUTNEY

STICKY TOFFEE PUDDING – VANILLA ICE CREAM

TIRAMISU TORTE – CHANTILLY CREAM, BERRIES

If you have a food allergy, intolerance or sensitivity, please inform your server every time upon arrival before ordering any food.