



Boxing Day menu 2024

£49.99 per person

Starter

Tomato and Basil soup 'Ve' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

Chicken liver parfait, red onion marmalade, brown bread 'GFA'

Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil

Grilled goats cheese crostini, fig, honey 'V' 'GFA'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Loin of roasted pork, roast potatoes, Yorkshire pudding, seasonal vegetables, Barn jus 'GFA'

28-day aged roast sirloin of beef, roast potatoes, Yorkshire pudding, seasonal vegetables, red
wine jus 'GFA'

Honey and mustard roasted gammon, bubble and squeak, Barn jus 'GF'

Vegetable en crouete, tomato concasse, roast potatoes, French beans 'Ve'

Halloumi, spinach and sun blushed tomato filo parcel, garlic tomato sauce, dressed rocket 'V'

Dessert

Warm double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'

Apple, pear, cranberry and ginger Christmas crumble, vanilla ice cream or custard 'V'

Traditional Christmas pudding, brandy butter sauce 'V' 'VEA'

A selection of British cheese, Flick's Great Tey organic quince jelly,
celery, homemade bread and assorted crackers 'GFA'

We require the pre-order from this menu by Thursday, 14th November 2024

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'Ve' Vegan, 'VeA' Vegan Available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.

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