

Boxing Day

Complimentary bread, olives and oil on the table

Starters

- Carrot and ginger soup with soured cream and homemade bread 🍷
- Chicken liver and bacon pate, with our homegrown and homemade plum and apple chutney and crusty bread 🍷
- Beetroot and red onion tarte tatin with green leaves 🍷
- Lobster and prawn cocktail with lemon and dill sauce and fresh brown bread 🍷
- Confit of duck leg on a bed of sliced crispy potatoes with a rich port sauce 🍷
- Four of our lightly battered tempura prawns with sweet chilli and ginger sauce

Mains

- Roast sirloin of beef with Yorkshire pudding, pigs and parsnips, winter vegetables and roast potatoes 🍷
- Pork belly with apple purée and broccoli 🍷
- Roasted chicken supreme with creamy apricot sauce, saffron roast potatoes and seasonal vegetables 🍷
- Fillet of hake with cherry tomatoes and pea risotto
- Salvation beer battered cod with minted mushy peas and handcut chips
- Cheese and prosciutto topped beef burger in a brioche bun with hand cut chips and coleslaw 🍷
- Wild and field mushroom stroganoff with rocket leaves
- Sweet potato and black bean curry with rice and peas 🍷 🍷
- Fillet steak pepper sauce, handcut chips and seasonal vegetables (+£5) 🍷

Desserts

- Chocolate orange tart with vanilla cream and sugar brittle
- Vanilla crème brulee with Christmas tree shortbread 🍷
- Traditional sticky toffee pudding, rich toffee sauce and vanilla ice cream
- Apple and blackberry crumble with vanilla custard
- Sweet and sticky nut and seed slice with vegan ice cream 🍷 🍷
- Cheese slate of local and British cheeses with celery, grapes, chutney and wafers 🍷

COFFEE & MINCE PIES (£3 each)