

# Boxing Day Carvery Menu with Live Music

**Lunch** 12 noon to 4pm

**3 Courses** £35 per adult / £20 per child (3yrs-12yrs)

## To Start

Cream of Leek, Potato & Chive Soup (v, vg, gfa croutons)

*Herb croutons, parsley oil, micro parsley*

Duck Liver & Truffle Mousse

*Toasted ciabatta, fruit chutney*

Mushroom & Parmesan Bruschetta

*Rocket, balsamic reduction*

## Mains

Traditional Roast Turkey (gf)

*Sage & onion stuffing, pigs in blankets, roasted potatoes, cranberry sauce, rich gravy*

Traditional Roast Topside of Beef (gf)

*Yorkshire pudding, roasted potatoes, horseradish, rich gravy*

Honey Mustard Glazed Roast Gammon (gf)

*Roasted potatoes, roast gravy*

Roast Hake Fillet (gf)

*Roasted new potatoes, tomato & herb dressing*

Pan Seared Potato Gnocchi (v, vg, gf)

*Roasted squash, spinach, sun blushed tomato, greens, olive oil*

All served with seasonal vegetables

## Desserts

Traditional Christmas Pudding (v, vga, gfa)

*Clotted cream, brandy sauce*

Baked Vanilla Cheesecake (v)

*Ginger poached clementine, Chantilly cream*

Chocolate, Cherry & Amaretto Delice (v, gf)

*White chocolate sauce*

Fresh Fruit Salad (v, vg, gfa)

*Mango sorbet*

## Allergen Information:

Please make aware any dietary requirements at time of booking. Please note our kitchens work with gluten containing products so we cannot guarantee that our dishes will be free of gluten traces. Some items on the menu may contain genetically modified soya or maize and some of our products may contain nuts or derivatives. Please ask our staff for further information. Menu correct as of 1<sup>st</sup> May 2025 however we reserve the right to use substitute ingredients / items based on ingredient/ item availability at the time.

**V** – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** – nuts