



Boxing Day Menu 2019

Three courses: £30.00pp

(see terms and conditions overleaf)

Starters

Garlic, rosemary and truffle baked brie with a cheddar cheese straw

Spiced parsnip soup with parsnip crisps and garlic croutons

Chicken liver and brandy pate with melba toast and red onion marmalade

Oak smoked Scottish salmon, prawn and avocado cocktail with buttered brown bread

Caramelized shallot, roast beetroot and goats cheese tart tatin with balsamic glazed cherry tomatoes

Main Courses

(All served with seasonal vegetables) | (V) = Vegetarian

Roast local 30 day matured Hereford beef with Yorkshire pudding,
duck fat roast potatoes and red wine gravy

Roast loin of pork, served with Yorkshire pudding, roasted potatoes and a rich gravy

Roast cider glazed gammon, duck fat roast potatoes, Yorkshire pudding and traditional gravy

Panfried Scottish salmon, potato and caper terrine with dill hollandaise

Sweet potato and roasted root vegetable hot pot, topped with sliced potato and mature cheddar (V)

Desserts

Sticky toffee pudding with rum and raisin ice cream and toffee sauce

Baileys crème brulee with homemade shortbread biscuit

Warm chocolate brownie with white chocolate ice cream and chocolate sauce

Apple and blackberry strudel with chantilly cream

A selection of English cheeses, with homemade ale chutney, grapes and biscuits

Terms and Conditions

All meals must be pre-booked and pre-ordered. In order to secure your booking we require a £10 deposit per person.

If a cancellation occurs more than 24 hours prior to the booking, the deposit will be refunded in full for that person. If a member of the party does not attend or cancels less than 24 hours in advance the party will be charged in full for their meal. This will be added to the final total and would be at the discretion of the group organiser to recover the money charged.

Deposits can be paid by cash or over the phone by credit or debit card. We do not accept cheques.

