



Boxing Day Celebration Menu

Saturday 26th December

From 5.00pm until 10pm last Sitting 9.00pm, £50.00 per head

(Children under 12 £20 per head)

12 noon until 10pm, last orders 9pm. Please note: the a la carte menu will not be offered on boxing day

Starters

Marinated Olives and Sun Blushed Tomatoes (Vg)	£3.50
Sweet Potato and Mushroom Gratin (V) A melted cheese dish with sweet potato and mushroom, onion, shallot and coconut milk, served with a salad garnish.	£6.00
Beef Consommé a clear beef stock soup with diced vegetables, served with sour dough bread and butter	£5.00
Chicken Liver Pate A smooth chicken liver pate, with garlic and onions, served with brioche toast	£6.00
Queso Fundido (V without Chorizo) A Mexican, melted cheese dish comprising diced Chorizo, Tomato, Onion, Cumin, Oregano, Peppers, Mozzarella and Garlic, finished with flamed tequila so the alcohol burns off and served with a flat bread. (Vegetarian without chorizo)	£6.50
Prawn and Squid Taco Warmed marinated Prawns and Squid, garlic, chili, tomato and lime served on a taco with gem lettuce, garlic croutons and a lemon dill vinaigrette	£7.00

Main courses

Roast Cheese Platter (V) (GF) Halloumi and Goats Cheese served with roasted Mediterranean Vegetables (Aubergine, Courgette, red pepper and tomato) a Basil and Garlic Olive Oil dressing and a pineapple, sweetcorn, tomato and chili salsa.	£13.00
Vegetable Dahl and Basmati Rice (Vg) Sweet potato, spinach, lentil and coriander dahl served with coriander basmati rice	£13.00
Beef Bourguignon Chunks of beef steak, onions and carrots slow cooked in a rich red wine, garlic and thyme sauce served with Mashed Potato and broccoli	£15.00
Herring and Smoked Salmon Tower Alternate layers of Herring, Soft Cheese with dill and Smoked Salmon served on a potato rosti with Roasted Mediterranean Vegetables and a herb mayonnaise	£16.00
Homemade Fish Pie Chunks of Cod, Salmon and Haddock in a Mornay sauce topped with mashed potato and grated cheese, served with new potatoes and seasonal vegetables	£16.00
Roast Turkey served with Pigs in Blankets, Roasted and Mashed Potatoes, Apricot Stuffing, Seasonal Vegetables and Gravy	£17.00
Slow Cooked Crispy Pork Chop served with Roasted and Mashed Potatoes, Cauliflower Cheese, Seasonal Vegetables and Gravy	£17.00
Slow Roasted Lamb Shank served with Creamy Mashed Potatoes, Seasonal Vegetables and a rich red wine, garlic and mint gravy	£18.00

Suitable for a Vegan Diet (Vg) Vegetarian Diet (V) Gluten Free (GF) Lactose Free (LF)



From the Grill:

Fillet Steak 8oz	£25.00
Rib-Eye Steak (on the bone) 12oz	£24.00
Hanger Steak 6oz	£18.00

All served with mushroom, tomato and green beans wrapped in bacon, with your choice of potato and sauce

Side Orders

Roasted Potatoes or Mashed Potato or Chunky Chips or Skinny Fries	£3.00
Cauliflower Cheese or Seasonal Vegetables	£3.00
Warm Breads, Olive Oil and Balsamic Vinegar	£3.00
Garlic Ciabatta or Garlic Ciabatta with Cheese	£3.00/£3.50
Small Jug of Extra Gravy or Homemade Sauce (Red Wine, Peppercorn or Diane)	£2.00

Dessert

(all suitable for A Vegetarian Diet)

Homemade Apple Pie and Proper Custard	£5.50
Sticky Toffee Pudding , with Toffee Sauce and Vanilla Ice Cream	£5.50
Chocolate Orange Cake with Orange sauce and Vanilla Ice Cream (GF)	£5.50
Chocolate Brownie , with Chocolate Sauce and Vanilla Ice Cream	£6.00
White Chocolate Cheesecake , with Raspberry coulis	£5.50