



Boxing Day

To Start

Sweet Potato, Coconut and Chilli Soup served with Garlic Crouton

Chef's Chicken Liver and Smoked Bacon Pate served with Red Onion Marmalade and Warm Toast

Smoked Salmon, Watercress, Black Olive and Cherry Tomato Salad served with a Wholegrain Mustard and Honey Dressing

Grilled Local Wood Pigeon with a Pancetta, Beetroot and Spinach Salad drizzled with Balsamic Reduction

Goats Cheese, Red Onion and Cherry Tomato Bruschetta Finished with a Balsamic Reduction

Shredded Crispy Duck Salad with Spring Onion, Cucumber and Watercress drizzled with Orange and Redcurrant Reduction

Main Attraction

Roast 21 Day Aged Ribeye of Beef served with Yorkshire Pudding, Roast Potatoes and Gravy

Roast Loin of Pork served with Chestnut and Apricot Stuffing, Yorkshire Pudding, Roast Potatoes and Gravy

Sauté Breast of Local Pheasant with Creamed Mash Potato and a Wild Mushroom and Thyme Jus

Steak, Ale and Mushroom Pie with Shortcrust Pastry served with Hand-cut Chips

Pan-Fried Fillets of Sea-Bass served with a Capers and Dill Mash Potato and a Prawn Butter Sauce

Artichoke, Red Pepper, Red Onion and Rosemary Risotto Topped with Parmesan Shavings served with a Rocket, Black Olive and Cherry Tomato Salad

To Finish

Traditional Christmas Pudding served with Brandy Sauce

Vanilla Cheesecake served with a Mulled Mixed Berry Compote

Double Chocolate Brownie served with Toasted Marshmallows and Vanilla Ice Cream

Exotic Fruit Eton Mess with Malibu Cream

Apple and Apricot Crumble served with Traditional Custard

Sticky Toffee Pudding served with Vanilla Ice Cream

2 Course £26.95 under 12's £16.95

3 Course £31.95 under 12's £20.95