

# BOXING DAY MENU

2 Courses £29.95 | 3 Courses £36.95 | 4 Courses £43.95

## Starters

### Salt & Pepper Calamari

panko breadcrumbed squid with garlic  
& lemon mayo

### Antipasti Plate

italian salami, nocellara olives & tomato  
bruschetta

### Tiger Prawns Cocktail

boozy marie rose sauce, winter leaves, lemon,  
toasted focaccia

### Pulled Ham Hock

Dijon Mustard, Parsley, Gherkin, Sour  
Dough

### Veggie Antipasti Plate

sunblushed tomatoes, grilled  
artichokes & tomato bruschetta

### Tomato & Basil Soup

roasted tomato, fresh basil, black garlic and  
olive oil crouton

## Festive Carvery

Every day our chefs freshly prepare premium roast meats & plant based alternatives. Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy

### Prime Roast Beef

seasoned slow roasted beef

### Honey Glazed Gammon

honey & mustard glazed gammon

### Hand Carved Turkey Breast

succulent turkey breast

### Butternut Squash Roulade

cranberry & chestnut mushrooms

Add some of our delicious side dishes to your table

£5.50 each

Cauliflower Cheese with Pangrattato

Creamy Dauphinoise Potatoes

Tender stem Broccoli with Toasted Almonds

Alternatively, choose one of our guest favorites

### Chicken Scallopini

Italian herb butter, grilled lemon, parmesan  
& truffle fries

### Pan Fried Sea Bass

Soy ginger & chilli dressing, pak choi &  
spicy sweet potato

### Slow Cooked Beef Rump

crispy bacon, pancetta, mushrooms,  
barolo wine & truffle mash potatoes

### 8oz Ribeye Steak + £10

brandy pepper sauce, crispy onion rings &  
beef dripping fries

## Desserts

### Classic Christmas Pudding

with brandy sauce & redcurrants

### Cheesecake

golden layered salted caramel cheesecake

### Chocolate Clementine Tort

with vanilla gelato

### Sticky Toffee Pudding

caramel sauce & vanilla gelato

## Finale

### Cheese Board

selection of british cheeses, crackers & stokes tomato chutney

## Terms & Conditions

**Deposits** - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy. Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December.

**Cancellations** - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2026. Cancellation within 48 hours or no shows will be charged the full deposit amount.

• Please make our team aware of any allergies GF Gluten Free VC Vegetarian