

# BOXING DAY MENU

Available from 11.30am until 8pm



3 COURSES

## STARTERS

### BEER BATTERED SALT & PEPPER MUSHROOMS\* v

Served with a BBQ and cranberry dip.

### CLASSIC PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and seafood sauce with multigrain Farmhouse bread, Lurpak® portion and a lemon wedge.

### CARAMELISED ONION & SHALLOT TART\* v

A caramelised onion and shallot tart with Goat's cheese and dressed with pea shoot tendrils.

A vegan serve is also available VE

### TOMATO SOUP VE

Served with multigrain Farmhouse bread and sunflower spread.

### CAMEMBERT & MOZZARELLA CHEESE BITES\* v

Crispy and oozingly cheesy. Dressed with pea shoots and served with a cranberry and orange dip.

## MAINS

### FESTIVE CARVERY

Your choice of freshly carved roasts from the carvery. Then help yourself to vegetables, potatoes, gravy and sauces.

ADD 3 pigs in blankets

### BAKED SALMON

A baked salmon fillet served with prawns and a Champagne butter sauce.

### PEPPERONI PIZZA

Topped with mozzarella and a generous helping of pepperoni.

### MARGHERITA PIZZA v

A simple tomato sauce base topped with mozzarella.

A vegan serve is also available VE

ADD stuffed crust

### LEEK FONDUE BAKE v

Leeks and sprouts in a cheesy sauce and souffle style case and dressed with pea shoots.

### FESTIVE FEAST PIZZA

Pieces of pulled pork, hand rolled pigs in blankets and dollops of cranberry sauce.

ADD stuffed crust

### RATATOUILLE TART VE

A fluted pastry case containing roasted red and yellow peppers, aubergine and courgette in a Passata, garlic and Oregano sauce. Decorated with pine nuts and pea shoots.

### THE CHICKEN GIFT STACK

Two Southern fried chicken breasts drizzled with cranberry sauce and crowned with a Mozzarella & Camembert cheese bite and a hand rolled pig in blanket. Served with chips.

## DESSERTS

### CHRISTMAS PUDDING\* v

Made with a hint of mixed spices, this rum infused pudding is garnished with mint and served with rich brandy sauce or custard.

### LEMON MERINGUE ROULADE v

Layers of lemon curd and white chocolate mousse wrapped in crunchy meringue and finished with fluffy cream, drizzles of Sicilian lemon sauce and halves of fresh strawberry.

### HOME-BAKED STICKY TOFFEE PUDDING v

An individual home-baked sticky toffee pudding drizzled with toffee sauce and served with your choice of piping hot custard or ice cream.

### BRAMLEY APPLE PIE v

Bramley apple chunks in a shortcrust pastry case with a hint of cinnamon. Served with custard.

A vegan serve is also available VE

### HOME-BAKED CHOCOLATE BROWNIE v

Baked with cookie dough pieces and served with Belgian chocolate sauce and vanilla ice cream. Finished with a sprinkle of Oreo® cookie.

### GINGERBREAD SALTED CAMEL PROFITEROLES v

Salted caramel flavoured profiteroles drizzled with gingerbread sauce and finished with fluffy cream and mini chocolate baubles.