

Boxing Day Menu

5 Courses £49.50pp

Appetizer

Starters

Sauté Garlic Chestnut Mushroom Salad (Ve)

Chestnut Mushrooms, Pan Fried with a Vegan Garlic & Citrus Butter Served with Sliced Ciabatta & Baby Leaf Salad

Prawn Star Martini + \pounds 2

King Prawns in a Home-Made Marie-Rose Sauce with Lettuce, Paprika Cracker & Lemon

Mains

Tiger Prawns + £3

Headless & Butterflied, cooked in a Garlic-Citrus Butter, With Ciabatta slices

2 Lamb Best Ends

Served with Bubble & Red Wine Jus

Bubble & Squeak

Served with a Poached Egg

Selection of Meats

Served with Pickles, Bubble & Gravy

Roast Turkey

Roast Sirloin of Beef

Roast Lamb

Mixed Roast

Vegetable Wellington

All Roasts are served with Roast Potatoes, Carrots, Parsnips, Brussel Sprouts, Yorkshire Pudding, Stuffing, Sweet Potato Mash, Cauliflower Cheese, Pigs in Blankets & Gravy

Fillet Steak + £8

50z 28 Day Matured Fillet Steak with a Mini Guinness & Steak Pie, Grilled Portobello Mushroom & Beef Tomato, Served with Peppercorn Sauce

Fresh Lobster + £14

Whole Hot Buttered Lobster with Garlic & Herb Butter (1 1/4 lb. uncooked) (GF)

Line Caught Salmon Fillet

Pak Choi, Cous Cous & Asian Dressing

Palette Cleanser

Desserts

Sticky Toffee Pudding Served with Ice Cream, Custard or Cream

> Christmas Pudding Served with Brandy Cream

> > Menu subject to change