

BOXING DAY MENU



Relax after a busy Christmas Day with friends & family enjoying a seasonal menu featuring the best local produce, coupled with great wines and spectacular sea views.

26th & 27th December
Served from 12:00 -17:00
Three courses £35

Starters

Chicken Liver Parfait, Fig & Cinnamon Chutney, Toasted Brioche, Endive

Northumbrian Vegetable Broth with Herb Dumpling (v)

Goats Cheese & Black Pepper Mousse, Sourdough,
Pickled Beets, Hazelnut Crumb (v)

Mains

*All roasts served with Yorkshire Pudding, Herb Roasted Potatoes,
Red Wine Gravy & Seasonal Vegetables*

Honey & Mustard Glazed Gammon

Slow Cooked Beef Brisket

Local Roast Sirloin of Beef

Roast Rump of Lamb

Turkey, Leek & Pancetta Pie

Chestnut Roast (v)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Christmas Pudding, Brandy Sauce

Black Cherry & Kirsch Cheesecake, Chantilly Cream, Winter Berry Coulis

To book a table go directly to
www.marshallmeadowsmanor.co.uk