



## BOXING DAY MENU

2 course £30 - 3 course £35



### STARTER



#### **Tomato, Basil & Parmesan Soup** V

served with toasted wheaten bread

#### **Prawn Cocktail** GA

fresh local prawns on a bed of salad, Marie rose sauce and wheaten bread

#### **Goat Cheese & Cranberry Bruschetta** V

grilled sourdough with melted goat cheese, crispy onion, hot honey and zhoug sauce

#### **Creamy Garlic Mushroom** V

cooked in a creamy white wine sauce served on toasted sourdough & rocket salad



### MAINS



#### **Roasted Sirloin of Beef**

served with roasties, glazed root veggies, creamy buttery mash, cocktail sausages Yorkshire pudding & red wine gravy

#### **Northern Irish Roast Turkey & Ham**

served with creamy buttery mash, roasties, glazed root veggies, cocktail sausages, cranberry chutney & turkey gravy

#### **Mushroom and Spinach Wellington** V

root vegetable, mash potato, charred sprouts, with red wine & rosemary sauce

#### **Pan Fried Salmon** GF

crushed garlic & parsley new potatoes, collard greens & tarragon cream



### DESSERT



#### **Festive Berry Crumble**

dark cherries, sweet raspberries seasoned with cinnamon spice topped with golden crumble & drizzle of toffee sauce

#### **Strawberry & Sherry Trifle**

egg custard, sherry-soaked sponge, whipped vanilla cream & fresh strawberry

#### **Dark Chocolate Tart**

served with burnt caramel sauce & vanilla ice cream



VE Vegan V Vegetarian GF Gluten Free GA Gluten Free Adaptable



If you have a food allergy, intolerance, or dietary requirements – please speak to the team about the ingredients in your food and drink before you order. As we operate a kitchen where nuts and other allergens are present, we cannot guarantee all dishes are free of allergens.