

Butler Whites

BOXING DAY

FOR THE TABLE

Warm focaccia and sea-salt butter | 8

Crispy roast potatoes and Boxing Day bubble & squeak | 11

Cold cuts platter with roast turkey, honey-glazed ham, pigs in blankets, pickles and chutney | 19

STARTERS

King prawns in thermidor sauce with toasted sourdough | 14

Roast parsnip and apple soup with sage oil and toasted seeds | 10

Crispy duck croquette, braised red cabbage, spiced apple and citrus aioli | 12

Baked Camembert and cranberry relish for two with focaccia fingers | 22

MAIN DISHES

Boxing Day roast board with roast turkey, honey-glazed gammon, pigs in blankets, roast potatoes, bubble & squeak, sprouts and gravy | 48 (to share for 2)

Steak, ale & Stilton pie with creamy mash, winter greens and gravy | 24

Turkey curry with basmati rice and warm naan | 24

Butler Whites turkey club focaccia with bacon, stuffing, cranberry and gravy dip, served with fries and house slaw | 19

Pan-fried halibut with brown shrimp butter, crushed potatoes and winter greens | 27

Wild mushroom and truffle risotto with Parmesan, crispy mushrooms and fresh tarragon (v, gf) | 20

DESSERTS

Warm mince pie with brandy butter and clotted cream | 9

Sticky toffee date pudding with toffee sauce and vanilla ice cream | 11

Dark chocolate orange torte with orange crème fraîche and honeycomb | 10

Bramley apple and blackberry crumble with vanilla custard or ice cream | 9

Poached pears in red wine with star anise, orange & sorbet (ve)(gf) | 8