



BOXING DAY MENU

£45 per head
child menu £18 per head



STARTERS

Roasted Butternut Squash & Sweet Potato Soup (vgo)(ngo)
With cream and herb oil and served with warm crusty bread.

Smooth Chicken Liver, Brandy and Mushroom Pate (ngo)
with warm toast.

Prawn Cocktail (ngo)
with brown bread and butter.

Baked Camembert (v)(ng)
With cranberry and port jam, and caramelised figs.

Warm Duck Confit Salad (ng)
With an orange & honey dressing, spring onion and sweet pickled apples.

Crispy Butterfly Prawns
With chilli, lime and ginger mayonnaise.

MAINS

All served with roast potatoes, glazed parsnips and carrots.

Roast Shropshire Turkey (ngo)
with bacon roll chipolata and festive seasoning.

Nut Roast (v)
Served on mash with vegan gravy.

Roast Sirloin of Beef with Yorkshire Pudding (ngo)

Roast Leg of Lamb with Mint Sauce (ngo)

Fillet of Salmon (ng)
Pan roasted fillet of salmon with creamy prawn bisque, dill and north atlantic prawns.

Roasted Squash, Pumpkin & Chestnut Wellington (vg)
With a sweet glaze and vegan gravy.

DESSERTS

Christmas Pudding and Brandy Sauce (v)
(vg option with vanilla ice cream)

Warm Chocolate Brownie with Vanilla Ice Cream & Black Cherry Compote (v)

Bread & Butter Pudding, served with Custard (v)

Baked Apple Pie with Cinnamon and Apricots. Served with Custard (vg)

Belgian Chocolate & Clementine Cheesecake, serve with salted caramel (v)

Coffee and Chocolates

(v) – Vegetarian. (vg) – Vegan. (ng) – non Gluten ingredients. (ngo) – non gluten option

Allergies and intolerance: please speak to a member of staff if you require information about our ingredients