



CHRISTMAS MENU

2 COURSES 32.95

3 COURSES 36.95

STARTERS

ROAST TOMATO, RED PEPPER & LENTIL SOUP
BASIL OIL (VG/GFO)

SLOW COOKED TURKEY SPRING ROLLS
KOHLRABI & CRANBERRY SLAW, SRIRACHA AIOLI

SMOKED SALMON TERRINE
CAPERS, DILL, PINK PEPPERCORN VINAIGRETTE, FOCACCIA CROSTINI (GFO)

DUKKAH CRUSTED GOAT'S CHEESE
BEETROOT PUREE, PRESERVED LEMON DRESSING

MAINS

CHICKEN BREAST
STUFFED WITH APRICOTS, SAGE & CHESTNUT, WILD MUSHROOM VELOUTÉ, CRISPY SPROUTS (GFO)

SLOW COOKED BEEF
PARSNIP PUREE, KALE CRISPS, BORDELAISE SAUCE (GFO)

GRILLED FILLET OF LINE CAUGHT COD
BBQ AUBERGINE, FETA, TAHINI PUREE, PEA SALSA VERDE (GF)

BBQ CELERIAC STEAK
PEARL BARLEY RISOTTO, BUTTERNUT PUREE, CONFIT GARLIC (VG/GFO)

EXTRAS - 5.00 EACH
SAUTÉED SPROUTS WITH PANCETTA & CHESTNUTS • PIGS IN BLANKETS WITH MUSTARD, MAPLE & BALSAMIC

DESSERTS

CHRISTMAS PUDDING
ROASTED WHITE CHOCOLATE, BRANDY SAUCE (GFO)

STICKY TOFFEE PUDDING
VANILLA ICE CREAM, TOFFEE SAUCE

PAVLOVA
LEMON CURD, MASCARPONE, CINNAMON, APPLE COMPOTE (GF)

SELECTION OF ICE CREAM & SORBETS (VGO)

SELECTION OF CHEESE (GFO) (£5 SUPPLEMENT)

ENJOY OUR MULLED WINE & FESTIVE DRINKS MENU

The Boot
in Lapworth



FREE PROSECCO!

TAKE ADVANTAGE OF OUR EARLY BOOKING OFFER

RECEIVE A COMPLIMENTARY BOTTLE OF PROSECCO WHEN
DINING ON A TABLE OF 6 BETWEEN 2ND AND 6TH DECEMBER*

Booking Policy: All bookings will require a deposit of £10 per person to secure the booking when dining. 48 hours cancellation notice is required for a refund. Please note no booking is confirmed until the deposit has been received. All tips are directed to our team. *Not available in conjunction with any other offers. Please make the staff aware of any allergies or intolerances.
(GF) Gluten Free. (GFO) Gluten Free Option. (VG) Vegan. (VGO) Vegan Option. B.0824.21778