



# BOXING DAY MENU

2 course £36 | 3 courses £40  
Includes tea/coffee and mints

## Starters

**Chicken liver pate** bread crisps, pickled shallots, piccalilli | gfa

**Cream of chestnut soup** bread roll | vg gfa

**Mini deep-fried camembert** cranberry coulis | v

**Smoked salmon roulade** Scottish smoked salmon, pickled fennel mousse | gf

## Mains

**Traditional roast turkey** roast potatoes, chestnut stuffing, pig in blanket, Brussel sprouts, roasted carrots and parsnips, kale | gfa

**Salmon supreme** champagne and chive sauce, buttery mash, crispy capers | gf

**Pressed pork belly** mulled red wine jus, boulangère potatoes, buttered savoy, bacon with crackling | gf

**Tofu and veg stack** stacked roasted aubergine, courgette, beef tomato, roasted basil infused tofu, tomato emulsion | vg gf

## Desserts

**Christmas pudding** brandy sauce | v gf

**Apple cranberry and cinnamon crumble** warm custard | v gf

**Tarte au citron** crème fraîche | v

**Chocolate orange torte** pouring cream | vg

KEY: V vegetarian, VG vegan, GF gluten-free, DF dairy free, VEA vegan available, GFA gluten-free available, DFA dairy-free available

Before ordering drinks or food, please speak with a team member about your individual requirements. Whilst we take care to preserve the integrity of our V, VE, GF & DF products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g., fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Some fish may contain small bones. All weights stated are approximate prior to cooking.