

Boxing Day Menu

£29.95 pp Children £16.00 pp

Starters

White bean and artichoke velouté, oven baked croutons, warm bread
Pulled ham hock and chicken terrine, tarragon mayo, pickled vegetables
griddled sourdough
Goats' cheese and roast pepper arancini, tomato jam, basil pesto, rocket salad,
toasted pumpkin seeds
Potted Severn and Wye smoked salmon rillettes, watercress salad,
horseradish mayo, ciabatta croûtes
Creamed garlic button mushrooms, ciabatta croûte, dressed rocket & Grana Padano

Mains

Roast topside of beef, Yorkshire pudding, roast gravy served with roast potatoes served with buttered
sprouts, carrots, parsnips and roast potatoes
Roast loin of pork, sage and apricot seasoning, apple sauce, roast gravy, served with buttered sprouts,
carrots, parsnips and roast potatoes
Roast crown of turkey, cranberry stuffing, bacon rolls, roast gravy, served with buttered sprouts,
carrots, parsnips and roast potatoes
Pan fried chicken breast, wild mushroom, smoked bacon and truffle crème fraîche, tagliatelle pasta,
rocket and Grana Padano
Slow braised feather blade of beef, horseradish mash, bourguignon garnish, shallots, mushrooms and
bacon lardons, buttered kale, red wine jus
Pan fried cod fillet, lemon, herb and parmesan crust, crushed potatoes, mussels,
tender stem broccoli, saffron butter sauce
Wild mushroom, artichoke & truffle risotto, dressed rocket & Grana Padano, garlic ciabatta

Desserts

Christmas pudding, warm brandy sauce, Christmas pudding ice cream
Baked clementine and white chocolate cheesecake, vanilla pod mascarpone
Vanilla pod crème brûlée, cranberry and pistachio biscotti
Warm raspberry Bakewell tart, fruit compote, raspberry ripple ice cream
A selection of British cheeses served with homemade fruit chutney, celery and biscuits

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients