



— BOXING DAY LUNCH CARVERY MENU —
26th December 2025 | 3 Courses £49 | Children u12 £30

Starters

Vegetable Consommé V GF VGN

Creamy Mushroom Vol au Vent V

Clarendon Prawn Cocktail GF

Served in a Glass on a Bed of Avocado and Iceberg Chiffonade with Mary Rose Sauce.

Chicken & Apricot Terrine GF

Salad Leaves with a Light Honey & Mustard Dressing, Apple & Fig Chutney.

Crispy Camembert V

With Gooseberry & Elderflower Preserve.

Carvery Roasts

Roast Topside of Beef

Yorkshire Pudding and Creamed Horseradish.

Roast Leg of Lamb

Yorkshire Pudding and Mint Sauce.

Roast Turkey Breast

Chipolata wrapped in Bacon and Chestnut and Cranberry Stuffing.

Roast Chopped End Pork

With Apple Sauce and Crackling.

Served with Roast Potatoes, Honeyed Parsnips, Baton Carrots, Sautéed Brussels Sprouts, Cauliflower Cheese & Gravy.

GF Gravy also available

Fish & Vegetarian

Baked Fillet of Seabass

With a Chive and a Saffron Velouté. Buttered New Potatoes, Fine Green Beans & Carrots.

GF Without sauce.

Nut Roast V

Nut Roast Served with an Arrabbiata Sauce.

Dessert

Citrus Lemon Tart

Thick Cream & Candied Citrus Peel.

Salted Caramel Cheesecake

With Toffee Sauce and Banana Crisp.

Warm Apple Tart Tatin

Served with a scoop of vanilla ice cream or custard.

Traditional Christmas Pudding

& Brandy Crème.

GF Option available

Followed by Coffee

V Vegetarian GF Gluten Free VGN Vegan

If you would like to check for any food allergens, please ask

