

BOXING DAY LUNCH CARVERY MENU

26th December 2026 | 3 Courses £59 | Children u12 £35

Starters

Gently Spiced Honey Roast Parsnip Soup **GF**

Smoked Salmon & Watercress Pâté **GF**

Orange dressing and Watercress.

Smoked Duck Breast and Orange Salad **GF**

With a pomegranate dressing.

Chicken & Ham Hock Terrine

Salad Leaves with a Light Honey & Mustard Dressing,
Pear, Date & Ale Chutney.

Crispy Camembert

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 with Chestnut & 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 **GF**

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

Warm Apple Tart Tatin

Served with a scoop of Vanilla Ice Cream or Custard.

Passion Fruit Cheesecake **VGN**

With Mango.

Chocolate Truffle Torte

With Raspberry Puree & Mint.

Traditional Christmas Pudding

& Brandy Crème.

GF Option available

Tropical Paradise Fresh Fruit Salad **GF**

With a Lime & Stem Ginger Dressing.

Followed by Coffee

V Vegetarian **GF** Gluten Free **VGN** Vegan *** Gluten Free option available.

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