

# **Boxing Day 2018**

## **Starters**

**Cream of Vegetable Soup** 

topped with herb croutons and a warm bread roll

**Creamy Garlic Mushroom** 

cottage loaf filled with creamy garlic mushrooms

Prawn and Parma Ham Salad

prawns bound in a Bloody Mary dressing served on a bed of dressed leaves and topped with strips of Parma ham and brown bread

**Trio of Melon** 

with cinnamon and port pear compote and port syrup

**Black Pudding and Smoked Bacon Fritter** 

simply served with a wholegrain mustard cream sauce

#### Chicken Liver Pâté

with homemade chutney and toasted brioche

# **Main Courses**

#### **Roast Sirloin of Beef**

British sirloin of beef served slightly pink with a Yorkshire pudding

## **Roast Leg of Lamb**

carved roast leg of lamb served with a redcurrant and rosemary jus

#### **Roast Loin of Pork**

served with a black pudding and wholegrain mustard fritter, with an apple and cider cream sauce

# **Char-Grilled Sirloin Steak (£4.99 supplement)**

cooked to your liking with hand cut chips and a three-peppercorn sauce

# **Chestnut, Mushroom and Garlic Bourguignon**

served with soy cream mash potato

## Pan Seared Goosnargh Chicken Breast

with a wild mushroom, roast garlic and chorizo cream sauce

## **Poached Salmon Supreme Citron**

served with an orange, lemon and vanilla sauce topped with a citrus and chive crumb

# **Desserts**

Vanilla Crème Brûlée

served with a cinnamon shortbread (gluten free without biscuits)

**Christmas Pudding** 

Served with creamy brandy sauce

**Sticky Toffee Pudding** 

served with butterscotch sauce and vanilla ice-cream

White Chocolate and Caramel Amaretto Cheesecake

raspberry Chantilly and a walnut praline

Winter Berry Eton Mess (gluten free)

winter berry compote, Chantilly cream, vanilla ice cream and crisp meringue pieces

Plain and Simple Ice Cream

select from vanilla, strawberry and chocolate ice cream finished with sugar wafers (gluten free without wafers)

#### Cheese & Biscuits

a selection of cheeses with biscuits, grapes and homemade chutney

£30.00 ADULT £15.00 CHILD UNDER 12

£10/person to secure booking and full balance due by 31st October 2018

Deposits/balances not refundable or transferable. Meal requirements by 11th December 2018