## Boxing Day Available Boxing Day only



## THREE COURSES €34.99

PRE-BOOKING REQUIRED

## Starters \_

Roast Cauliflower & Truffle Soup VEA • GFA

toasted hazelnut, whipped butter, sourdough

**Gin-cured Trout GF** 

celeriac & preserved lemon remoulade, watercress

Crispy-fried Chicken GF

hot chilli honey, lemon mayo

Pear & Cropwell Bishop Blue Cheese Salad v•GF

pecans, oak leaf, honey & lemon dressing

Crispy Squid GF

chilli, spring onion, aïoli

## Mains \_

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, bacon & butter Brussels sprouts, pigs-in-blankets, cranberry jus

Beer-battered Fish & Triple-cooked Chips GF

North Sea haddock, pea purée, tartare sauce

Crispy Duck Confit Leg GF

puy lentils, red wine sauce, smoked bacon lardons, olive oil mash, buttered cabbage

Chuck & Rib Burger

brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries

Pan-fried Seabass Fillet GF

lobster  $\mathcal E$  tarragon bisque, crayfish, buttered leeks, fondant potato

Sweet Potato, Harissa & Pine Nut Wellington ve

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels tops, vegan gravy

Desserts \_

Christmas Pudding v • VEA

brandy custard or brandy syrup

Sticky Toffee Pudding v

clotted cream ice cream, toffee sauce, honeycomb

Chocolate & Amaretto Fondant GF

clotted cream ice cream, raspberry coulis