



Boxing Day

LUNCH M E N U

Ham Hock Terrine

Homemade Piccalilli, Toasted Sourdough & Baby Leaf

Leek & Potato Soup

Toasted Croutons, Chives & Warm Artisan Bread

Salmon & Prawn Tian

Crushed Avocado, Dill Creme Fraiche & Fine Herbs

Goats Cheese 'Bon Bon'

Beetroot & Tomato Chutney & Candied Walnuts



Baked Breast of Chicken

Wild Mushroom Forestiere Sauce

Slow Cooked Beef Silverside

Baby Onion Gravy & Yorkshire Pudding

Baked Seabass Fillet

Crushed Potatoes & Tarragon Cream Sauce

Baked Peppers

Filled with Wild Mushroom Risotto, Finished with Parmesan & Pesto Dressing

All Main Courses are Served with Honey Roast Carrots, Parsnips, Buttered Greens & Roasted Potatoes



Homemade Christmas Pudding

Brandy Anglaise Sauce

Rich Chocolate Cup

Raspberry & White Chocolate Parfait, Baileys Cream & Brandy Snap

Baked Vanilla Cheesecake

Blackcurrant Compote

Lancashire Cheese & Biscuits

Celery, Grapes & Chutney



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CHILDREN'S MENU

A Smaller Version of The Main Menu or The Below Alternative Menu

Seasonal Melon

Grapes & Kiwi

Homemade Chicken Liver Pate

Toasted Croutons, Chives & Warm Artisan Bread

Classic Prawn Cocktail

Marie Rose Sauce



Oven Roast Turkey Breast

Chestnut & Leek Sausage Stuffing & Pancetta Wrapped Chipolata

Mini Fish & Hand Cut Chips

Garden Peas

Sausage & Mash

Carrots, Garden Peas & Gravy

Penne Pasta

Tomato & Cheese Sauce



Chocolate Brownie

Vanilla Ice Cream

Jam Sponge Pudding

Vanilla Custard

Vanilla Yoghurt

Poached Red Berries

Fresh Fruit Salad

Cream or Ice Cream & Strawberry Jelly