

# Boxing Day Menu

adults 3 Courses £75.00 children 3 courses £25.00 p.t.o for childrens menu  
served from 12 noon until 7pm - pre orders for tables of 8 and over / 50% deposit required by December 10th



## starters

### chicken & duck liver parfait

*brioche toast, quince, fig & shallot jam, whipped liver parfait, chives (gf available)*

### steamed buns with creamy carver duck

*confit duck leg, cherry hoisin sauce, pickled cucumber, puffed rice, spring onion*

### celeriac, hazlenut & truffle soup

*celeriac soup, italian winter truffle, toasted hazlenuts, focaccia croute (vegan, gf available)*

### lobster & brown shrimp crumpet

*scottish lobster, brown shrimp, pickled cucumber, anchovy butter, toasted crumpet (gf available)*

### iberian ham & crispy baron bigod

*cured iberico ham, breaded baron bigod brie, tomato & chilli jam, salsa verde, basil cress*

### hand dived scottish scallops

*curried parsnip puree, parsnip crisps, pomegranate, mango gel, bombay potato, coriander cress*

## mains

### boxing day roast - norfolk turkey crown, old spot pork belly or sirloin of beef

*choose 1 meat from above, served with with all the trimmings - duck fat roast potatoes, brussel sprouts, honey roast carrots, pig in blanket, pork & cranberry stuffing, yorkshire pudding, roasting juices gravy (gf available)*

### vegan lentil & mushroom nut roast

*olive oil roast potatoes, brussel sprouts, baby carrots, vegan gravy, vegan gf yorkshire pudding & gravy (ve,gf)*

### the famous dog & pickle sharing roast - roast turkey, pork & beef

*norfolk turkey, old spot pork belly, stoddarts dry aged sirloin of beef served with duck fat roast potatoes, honey glazed carrots, brussel sprouts, honey roast parsnips, yorkshire puddings & roasting juices gravy (gf available)*

### boxing day seafood selection

*giant chilli & garlic prawn, clams in white wine sauce, scallops, tempura soft shell crab, samphire, focaccia (gf)*

### large brixham dover sole "meuniere"

*served on or off the bone with beurre noisette, capers, shallots, lemon juice & fresh herbs (gf)*

### 300g dry aged, grass fed Stoddart's angus sirloin steak

*grilled over charcoal served with julienne fries, grilled tomato & mushroom, peppercorn sauce & watercress (gf)*

**sides** - honey roast parsnips (gf, v) - 5.5 cauli cheese (v) - 5.5 winter truffle cauli cheese (v) - 7.5

pigs in blankets - 5.5 pork, sage & cranberry stuffing - 5.5 truffle & parmesan fries (gf, v) - 7.5

truffle & parmesan mash (gf, v) - 7.5 crispy duck fat roast potatoes - 5 yorkshire pudding - 1.5

italian winter truffle macaroni & cheese (v) - 9.5 spicy nduja sausage macaroni & cheese - 8.5

half a scottish lobster grilled with garlic & parsley butter, torched lemon, watercress (gf) - 22.5

## desserts

traditional christmas pudding *brandy sauce, brandy snap basket & christmas pudding ice cream (v)*

ferrero rocher cheesecake *hazlnut & chocolate cheesecake, gingerbread base, salted caramel ice cream (v)*

pina colada creme brulee *caramelised pineapple, coconut creme brulee, malibu sorbet, pineapple gel, lemon balm (v,gf)*

its not terry's chocolate orange tart *rich chocolate orange sweet pastry tart, clotted cream ice cream (v)*

cheese board *stilton, lancashire bomb, baron bigod, snowdon chilli cheddar, truffle honey, quince, fig jam, crackers (gf available)*