



VIEW

RESTAURANT

Boxing Day



BOXING DAY

2 Course £34.95 | 3 Course £44.95

Children's 3 Course £19.95

half portions or normal children's menu available

TO START

Carrot and orange soup, mini tin loaf, Welsh butter 

Smoked bacon, brie and cranberry tartlet, red cabbage remoulade

Duck and orange rilette, plum chutney, rosemary focaccia

Salt and pepper squid, sweet chilli aioli, julienne chilli and spring onion

TO FOLLOW

Festive chestnut roast with brown rice, mushrooms, topped with cranberries, pumpkin seeds and chestnut pieces, served with carrot, parsnip, Brussel sprouts, roast potatoes, vegan gravy 

Maple cured bacon loin steak, fried eggs, pineapple and chilli salsa,
charred hispi cabbage, chunky chips

Festive burger - sage and onion turkey paupiette served in a pretzel bun with smoked bacon,
brie and cranberry sauce, red cabbage slaw and house seasoned fries

Chefs fish pie of salmon, cod and smoked haddock, topped with creamy mashed potato,
cheddar cheese, shell on king prawn, fresh market greens

12 hour braised shin of beef, horseradish mashed potato, honey roast carrot and parsnip,
crisp Yorkshire pudding, beef jus

TO FINISH

Morello cherry crumble tart, dark chocolate sorbet  

Traditional Christmas pudding, brandy sauce, winter berries

Selection of chefs favourite cheese, seasonal chutneys, fresh fruits, crackers, celery, butter

Black forest cheesecake, blackcurrant and cassis sorbet

 Vegetarian

 Vegan

 Gluten Free

 Gluten Free adaptable

 Vegan adaptable

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.