

BOXING DAY MENU

STARTERS

CREAMY JERUSALEM ARTICHOKE SOUP with chestnut crème fraîche & crusty cob vg

CHICKEN LIVER, RUM AND RAISIN PÂTÉ with fruit chutney & ciabatta bread

COLDWATER PRAWNS
with bloody mary sauce & buttered brown bread

CRANBERRY, HAZELNUT AND BUTE ISLAND FETA ARANCINI with Stone's Ginger Wine relish vg

MAINS

SLOW BRAISED SHIN OF BEEF with creamy potatoes, shallot & pancetta jam

BEER BATTERED HADDOCK with minted mushy peas and hand cut chips

HOMEMADE PIE OF THE DAY
All served with hand cut chips, minted mushy peas & red wine jus

120z GAMMON with pineapple chutney, hand cut chips, garden peas and fried egg

SWEET POTATO, APRICOT, AND CHESTNUT LOAF with honey glazed figs ${\bf v}$

60z BURGER with mature cheddar, beef tomato, burger relish, on a brioche bun served with skinny fries

DESSERTS

STICKY FIGGY PUDDING with salted caramel sauce vg

CHOCOLATE, CHERRY AND HONEYCOMB PARFAIT with a cherry gel vg

COFFEE AND WHISKY BAKED CHEESECAKE with caramel sauce & espresso marshmallows v

CARAMEL PANNA COTTA with mulled poached pear & praline crumble