



BOXING DAY

To Start

ROAST PUMPKIN SOUP

Roast Pumpkin infused with Coconut Milk & Chilli, Artisan Sourdough

SERRANO HAM CROQUETTES

Hand Rolled Serrano Ham & Cheese Croquettes, Sweet Chilli & Red Pepper Sticky Relish

ORIENTAL CRISPY KING PRAWNS

Salt & Pepper Crispy Prawns, Soy, Chilli & Coriander Dipping Sauce

SPICED CAULIFLOWER FRITTERS

Harissa Spiced Fritters, Herby Dipping Sauce

SEASONED BUFFALO CHICKEN WINGS

Buffalo Wings, Blue Cheese & Celery Dipping Sauce

OAK SMOKED SALMON

Lemon & Lime Creme Fraiche, Warm Blini Pancakes, Pickled Red Onion & Cress

Roasts

All Served with Garlic & Thyme Roast Potatoes, Honey Glazed & Fine Herb Parsnip & Carrot,

Carrot Puree, Seasonal Vegetables & Pan Gravy

ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING

SLOW ROAST PORK BELLY, APPLE FONDANT

TURKEY BALLONTINE WITH PORK, SAGE & APRICOT STUFFING

VEGAN STYLE SHORTCRUST QUORN PIE

Add Cauliflower Cheese £3.50

Mains

PAN SEARED SALMON FILLET

*Pan Seared Fillet of Salmon, Petit Pois Fricasse of Baby Onion,
Smoked Bacon & White Wine Cream, Pomme Puree*

DOUBLE CHEESEBURGER

*Double Beef Patty, Toasted Brioche, Burger Sauce, Cheddar Cheese, Salad,
Skinny Fries & Mustard Slaw*

CHILLI CON CARNE

Slow & Low Braised Chilli Beef Con Carne, Pilau Rice, Sour Cream & Nachos

HBA LINE CAUGHT BATTERED FISH

Lemon, Marrowfat Mushy Peas, Tartar Sauce & Koffman Skin on Chips





BOXING DAY Desserts

WHITE CHOCOLATE & TEQUILLA ROSE CREME BRULEE

Strawberry Compote & Shortbread



PEPPERMINT & CHOCOLATE MOUSSE

Aerated Chocolate Crumb & Peppermint Gel



APPLE, PEAR & CINNAMON CRUMBLE

Warm Apple & Pear Crumble, Devonshire Custard



CHRISTMAS PUDDING

Plum Jam & Brandy Sauce



CARAMELISED BISCUIT ICED CAKE

Vanilla & Caramelised Biscuit Sponge Cake, Layered with Icing &



Finished with Biscuit Crumb, Pouring Cream

CHEESE & BISCUITS

Cave Aged Wookey Hole Cheddar, Cashel Blue, Petit French Brie,

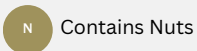
Miller Damsel Cracker Selection, Cranberry Chutney & Quince (£4 Supplement)

SET MENU PRICE

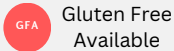
2 COURSES - £32.50

3 COURSES- £37.50

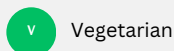
£10 PER ADULT DEPOSIT REQUIRED



Contains Nuts



Gluten Free
Available



Vegetarian



Vegan
Available

Food Allergies- Some dishes may contain or have traces of the 14 main present allergies, including nuts, or may have been made alongside other products containing them. If you have an allergy speak to your server about the ingredients used, it may not be listed on the menu. **T+CS-** All prices shown next to item titles are charged in British Pounds Sterling, Inclusive of VAT. When not ordering starters, please allow a minimum of a 35 minute wait for your mains to be cooked. **Optional service charges are applied to all tables.** Please ask your server to remove this if you wish. Please be aware our staff meal check you in order to make sure everything is ok and there is nothing we can do to improve your experience. If you choose not to say anything at the time, The Company will not be liable to offer any compensation or refunds after. Please be fair with us and we will return the favour.

