

# Boxing Day

**3 COURSES £24.95**  
**CHOICE OF ANY 2 COURSES £21.95**

## STARTERS

### Roasted Butternut Squash Soup (V)

Served with local toasted bread and butter.

### Smoked Salmon Roulade (GF)

Cream cheese, dill, cucumber wrapped in Scottish smoked salmon and finished with watercress and red onion, caper dressing.

### Brixworth Chicken liver pate

Chicken liver pate, toasted country bread and sweet cranberry chutney

### Peppered Mushroom (V)

On a toasted rustic bread Topped with crumbled Stilton Cheese

## MAINS

### Traditional Roast Turkey

With sage and onion stuffing, chipolatas, traditional roast potatoes, seasonal vegetables and gravy.

### The Festive Special Beef Burger

Smoked bacon, dry aged beef, grilled brie wedge, caramelised red onions & crispy cos. All trapped in a brioche bun & oozing juice. With salted chips & pickled cranberry coleslaw.

### Turkey Caesar Salad

Grilled turkey fillets, crispy bacon, anchovies, boiled egg, cos lettuce, Caesar dressing, croutons & parmesan shavings.

*Swap turkey for grilled Halloumi for a vegetarian option.*

### Pan Fried Salmon Fillet

Fillet of salmon, on A bed on Sauté potatoes, wilted kale, and finished with a caper & dill sauce.

### Sirloin Steak (GF) £3 supplement

Cooked to your Likings, served with chunky chips, grilled tomato & mushroom house salad & onion Rings.

*Why not add a steak sauce for just £1.95?  
A choice of pepper /Diane or stilton*

### Vegan Nut Roast (V) (GF)

With traditional roast potatoes, seasonal vegetables, and cranberry infused gravy.

### Belly of Pork (GF)

Slow roasted belly of Pork, served roast potato, vegetable & red wine jus.

## DESSERTS

### Rich Christmas Pudding (V)

Served with brandy sauce.

### Lemon Posset (V)

Homemade with short bread biscuit.

### Salted Caramel Chocolate Brownie (V) (GF)

Served with cream.

### Festive Cheesecake (V)

With raspberry coulis.

### Classic Cheese & Biscuits (V) (GF)

£2 supplement

Mature cheddar, Somerset brie & blue stilton served with crackers, grapes, celery & caramelised onion chutney.

*Why not add a 50ml glass of vintage port for just £3.00*

(V) Suitable for vegetarians. (GF) Gluten free.

# Boxing Day

## MAKE YOUR BOOKING NOW!

### NEED SOME HELP? ASK A MEMBER OF STAFF

Complete your booking form and when you're ready, talk to a member of staff. Check your order and then hand it back to us with your deposit of £10 per person.

#### STARTERS

NUMBER  
REQUIRED

|                                   |  |
|-----------------------------------|--|
| Roasted Butternut Squash Soup (V) |  |
| Brixworth Chicken liver pate      |  |
| Peppered Mushroom (V)             |  |
| Smoked Salmon Roulade (GF)        |  |

#### MAINS

|  |  |
|--|--|
| Traditional Roast Turkey                     |  |
| The Festive Special Beef Burger              |  |
| Pan Fried Salmon Fillet (GF)                 |  |
| Turkey Caesar Salad                          |  |
| Sirloin Steak (GF)                           |  |
| Vegan Sweet Potato & Sage Nut Roast (V) (GF) |  |
| Belly of Pork (GF)                           |  |

#### DESSERTS

|   |  |
|---|--|
| Rich Christmas Pudding (V)                |  |
| Lemon Posset (V)                          |  |
| Salted Caramel Chocolate Brownie (V) (GF) |  |
| Gingerbread Cheesecake (V)                |  |
| Classic Cheese & Biscuits (V) (GF)        |  |

#### WINE

NUMBER  
REQUIRED

|           |  |  |
|-----------|--|--|
| White     | Brampton Unoaked Chardonnay £22.95<br><i>South Africa (14%) Dry, ripe fruit without the oak flavours</i>                           |  |
| Red       | Mezzacorona Merlot £23.50<br><i>Italy (13%) Crisp, fruity with delightful full and ripe aroma</i>                                  |  |
| Rosé      | Marquesa de la Cruz Old Vine Grenacha Rosé £23.50<br><i>Spain (14%) Juicy and satisfying dry, good intensity of ripe dry fruit</i> |  |
| Prosecco  | Terra Serena Prosecco Brut £26.95<br><i>Italy (11%) Crisp and dry, attractive youthful pear and banana aromas</i>                  |  |
| Champagne | Taittinger Brut Réserve NV £58.95<br><i>France (12%) Toasty and biscuity on nose with good weight of fruit</i>                     |  |
| Dessert   | Lafleur Mallet Sauternes £19.95 Half<br><i>France (14%) Elegant sweetness balanced by acidity</i>                                  |  |
| Port      | Taylor's Late Bottle Vintage Reserve £36.95 Glass £4.45<br><i>Portugal (20.0%) Delightful deep prune fruit flavours</i>            |  |

Special requirements

**Please enclose a deposit of £10 per person with your completed booking form.**

I enclose a deposit/payment to the value of

£

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

FOR OFFICE USE ONLY

#### YOUR DETAILS

|                 |                      |
|-----------------|----------------------|
| Party Name      | Mr / Mrs / Miss / Ms |
| Forename        | Surname              |
| Address         |                      |
| Town / City     |                      |
| County          | Postcode             |
| Tel No.         | Email                |
| Date of Booking | Time                 |

A deposit of £10 per person is required for parties dining from our festive menus between 23rd November and 1st January 2020 (excluding Christmas Day). Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full. For Christmas Fayre bookings to qualify for the 10% off your food bill offer deposits to be paid in full before 15th November, and the offer is valid for bookings between 23rd November to 10th December. In the event of any government imposed restrictions relating to covid 19 which result in a cancellation of your booking a full refund will be offered, if an alternative date can not be agreed.