

BOXING DAY MENU

STARTERS

- Home made Corned Beef** £5.95
Served with pickled cucumber, mustard dressing and hot toast
- Mushroom Ravioli** £6.95
Served with a chunky ratatouille and a basil oil
- French Onion Soup** £4.95
Served with a cheese crouton, and home made bread
- Smoked Haddock and Leek Tart** £6.95
A short crust pastry case filled with smoked haddock and leeks topped with parmesan cheese

MAIN COURSE

- Roast Norfolk Turkey** £14.00
Free range turkey gently roasted and served with roast potatoes, sausage wrapped in bacon, and cranberry sauce
- Mixed Bean and Spinach Crumble** £12.95
An array of beans cooked in a plum tomato sauce with wilted spinach, with a almond crumble topping
- Roast Salmon** £15.95
A salmon fillet roasted with cherry tomatoes and anchovies
- Roast Leg of Pork** £12.95
Roasted with a sausage meat stuffing, roast potatoes and home made Crab apple jelly
- Braised Beef** £14.95
*Matured beef braised in red wine, served with dauphinoise potatoes
Wilted spinach, roast shallots and red wine sauce*

DESSERTS

- Treacle Sponge** £5.00
A light sponge baked with golden syrup served with sauce anglaise
- Chocolate Fudge Cake** £5.00
*A rich chocolate cake filled with a chocolate ganache
And topped with a chocolate icing, with sauce anglaise*
- Eton Mess** £5.00
Sticky pavolova, Chantilly cream and winter berries
- Baileys Cheesecake** £5.00
A deconstructed cheesecake served with sauce anglaise