



BOXING DAY

Adults £60 | Children under 12 £35

Chef's own leek & potato soup

Posh prawn cocktail, Marie Rose sauce, topped with a large crevette

Chicken liver parfait with brandy, homemade chutney, toast

Tempura king prawns, sweet chilli sauce

Venison Scotch egg – seasoned venison, soft centred egg, golden crumb, celeriac remoulade, homemade brown sauce

Posh mushrooms topped with a poached Cacklebean egg on toasted homemade focaccia

Roast sirloin of mature Scotch beef with chef's Yorkshire pudding, roast potatoes, fresh seasonal vegetables & roast gravy

Roast Lincolnshire turkey, chipolata sausage & bacon rolls, sage & onion stuffing, roast potatoes, fresh seasonal vegetables & roast gravy

Chestnut, cranberry & vegetable nut roast, roast potatoes, vegetables, vegetarian gravy

Local partridge wellington, walnut & stilton stuffing, all butter puff pastry, redcurrant reduction, parsnip puree, cavalo nero, seasonal vegetables

Pan roasted salmon fillet, creamed leeks, garden peas, new potatoes

Seafood linguine, fresh pasta, king prawns, mussels, squid, scallop in a creamy lobster bisque sauce

SPECIALS BOARD SELECTION AVAILABLE

Sticky toffee pudding, toffee sauce, clotted cream ice cream

Colston Bassett stilton cheese plate, chutney, celery, crackers

Blacksmiths Christmas plum pudding, brandy sauce

Baileys crème brûlée, mini mince pie

Black forest trifle

Tiramisu cheesecake, clotted cream vanilla ice cream

