












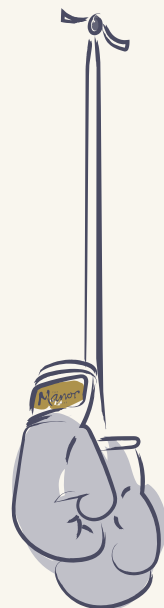
BOXING DAY MENU

FRIDAY 26TH DECEMBER, 12-6PM












From £38 per head
Children under twelve £15

STARTERS










- Butternut squash and sweet potato soup with toasted ciabatta  
- Goat's cheese, pear and walnut tartine with pea shoots and rocket  
- Chicken liver and smoked bacon pâté, with apple and cranberry jam, and toast 
- Confit of duck leg on a bed of sliced crispy potatoes with a rich port sauce 
- Beetroot and red onion tarte tatin with green leaves 
- Smoked salmon mousse with warm bread, cucumber, and fresh dill 
- Lightly battered tiger prawns with Asian slaw and sweet chilli sauce (+£5) 



MAINS

- Owen Taylor 28-day aged roast beef with mushroom and artichoke purée, Yorkshire pudding, roasted parsnips and carrots, and greens  *without the yorkshire pudding*
- Suprême of chicken, pigs in blankets, potato purée with leeks, roasted vegetables, and tarragon jus 
- Field and wild mushroom bourguignon with creamed mashed potato and thyme  
- Lemon roasted salmon with cucumber and dill sauce, new potatoes, and seasonal greens 
- Slow-roasted lamb shank, creamed mash, gravy with redcurrant glaze, and greens (+£4) 
- Thai red chicken supreme curry with jasmine rice, sliced red chilies and coriander 
- Our famous beer-battered haddock and chips, minted mushy peas, and tartare sauce 
- Glenn Lewin sirloin steak with peppercorn sauce, onion rings, and triple-fried chips (+£2) 
- Owen Taylor fillet steak with peppercorn sauce, onion rings, and triple-fried chips (+£6) 
- Add : Pigs in blankets (+£6) | Cauliflower cheese (+£5) | Triple-fried chips (+£4) | Dressed salad (+£4)

PUDDINGS

- Manor House sticky toffee pudding with rich toffee sauce and vanilla ice cream 
- Orange and passion fruit cheesecake with crisp meringues  
- Vanilla crème brûlée with Christmas tree shortbread  
- Chocolate and orange tart with Chantilly cream 
- Cheeseboard of British cheeses, grapes, apple, celery, and biscuits  
- Coffee and mince pie (+£4.50) 

Tables can only be secured with a £5 per head deposit on booking | Only available if pre-ordered
Discretionary service charge of 10% for all parties

Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your pre-order form.

 = Vegetarian  = Vegan  = Can be gluten free  = Gluten free  = Contains nuts