

# Boxing Day Menu

TWO COURSES £29 ~ THREE COURSES £36

## STARTERS

### **Mushroom, Chestnut and Truffle Soup**

*Homemade soup, Warm baked dinner roll, whipped butter  
+ DF/CBGF +*

### **Classic Prawn Cocktail**

*Prawns dressed in Marie Rose sauce with crispy shredded lettuce, cucumber, lemon wedge and buttered brown bread  
+ CBGF +*

### **Brixworth Pâté**

*Local pork and chicken liver pâté, red onion chutney, toasted sordough and whipped butter  
+ CBGF +*

## MAINS

### **Traditional Roast Turkey**

*Roast breast of turkey, pork sage and onion stuffing balls, fondant potato, rich turkey gravy, pigs in blankets, cranberry sauce  
+ CBGF-CBDF +*

### **Citrus Orange Duck**

*Slow cooked duck leg, duck bon bon, potato rosti and a rich ginger and orange jus*

### **Beef Bourguignon Pie**

*Diced blade of beef slowly braised in Burgundy wine with mushrooms, baby onions and pancetta, horseradish mash, sautéed vegetables*

### **Chicken Supreme with Brie and Cranberries**

*Oven baked chicken breast filled with brie and cranberry relish, crispy bacon, potato fondant and tender stem broccalli served with a creamy madeira sauce*

### **Potato Gnocchi**

*Gnocchi in a creamy mushroom and white wine sauce, Parmesan cheese, dressed rocket & herb salad  
+ V +*

### **Cranberry Herb Crusted Salmon**

*Fillet of salmon with a cranberry and herb crust, gratin potato, creamy Madeira sauce  
+ CBGF +*

## DESSERTS

### **Clementine and Ginger Trifle**

*Maderia sponge soaked in gingerbread syrup and mandarins, orange blossom custard, Chantilly cream topped with baby gingerbread men*

### **Banoffee Pie**

*Biscuit case filled with a banana toffee fudge, banana pieces and a layer of vanilla cheesecake topped with crispy caramel and finished with fresh caramelised banana, Chantilly cream*

### **Sticky Toffee Pudding**

*Homemade sticky date pudding, toffee sauce, vanilla ice cream and caramel soil  
+ CBGF +*

+ Menu may be subject to alteration depending on availability of ingredients