



JOIN US FOR A
**TOTALLY
FABULOUS**
BOXING DAY

BOXING DAY

THREE COURSES FROM £36.95

UPGRADE TO OUR EXTRA SPECIAL MENU FOR JUST £15 EXTRA PER PERSON

Includes drink on arrival, choose from a 125ml glass of Chapel Down Brut NV, a pint of Peroni (draught) or a Signature House Soda. A starter, main and dessert with no supplements and a cocktail to finish, choose from Espresso Martini, Aperol Spritz, Mojito, Baileys Chocolate Martini, Old Fashioned or alcohol-free Amalfi Spritz, Virgin Mojito, Elderflower Sherbet.

STARTERS

SPICED CARROT & CORIANDER SOUP (ve) pesto, baked carrot crisps 340kcal

CREAMY BAKED MUSHROOMS* (v) vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, toasted ciabatta 418kcal

PAN-FRIED WILD SCALLOPS parsnip purée, tomato & spring onion salsa, dauphinoise chips 453kcal **+£4**

CHICKEN LIVER & BRANDY PARFAIT* roasted pumpkin & sunflower seeds, cherry amaretto compote, toasted artisan bread 420kcal

HIMALAYAN SALT-CHAMBER AGED SMOKED SALMON pickled ginger mayo, tomato & spring onion salsa 429kcal

WHIPPED GOATS CHEESE* (v) balsamic roasted beetroot, poached pear, blackcurrant curd 419kcal

POACHED PEAR & BALSAMIC BEETROOT SALAD* (ve) plum ketchup, toasted ciabatta 328kcal

MAINS

The below mains are served with roasted carrots & parsnips, sauteed Brussels sprouts and seasonal greens.

HAND-CARVED TURKEY* lemon & thyme stuffing, Cumberland pig in blanket, roasted potatoes, bread sauce, cranberry sauce, gravy 1089kcal

PAN-FRIED SALMON FILLET creamy chowder, sautéed hispi cabbage, tomato & spring onion salsa 840kcal

MAPLE-GLAZED SLOW-COOKED PORK BELLY* pulled pork & cider bonbon, plum ketchup, dauphinoise potato, rich gravy 1286kcal | Add Scallops 26kcal **+£4**

FIG & DOLCELATTE ROAST (v) roasted potatoes, roasted apple, onion gravy 976kcal

ROASTED CELERIAC STEAK (ve) parsnip purée, shallots, exotic mushrooms, pesto 499kcal

NOURISH BOWL (ve) hummus, mixed grains, avocado, roasted cauliflower & squash, mooli, pomegranate seeds, watercress, blood orange dressing 586kcal

Top your Nourish Bowl with: Halloumi (v) 240kcal **+£3** / Grilled chicken breast 267kcal **+£4** / King prawns 68kcal **+£4** / Beef fillet 210kcal **+£5**

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS minted pea purée, chunky tartare sauce, lemon 1158kcal

OUR DIRTY BURGER prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles 1421kcal

PLANT-BASED BURGER (ve) vegan patty, Violife melting mature slice, red pepper & tomato sauce, baby gem lettuce, house salad, pickles 712kcal

DESSERTS

CHRISTMAS PUDDING* (v) hot brandy sauce 530kcal vegan option available (ve)

BERRIES PAVLOVA (v) white chocolate & raspberry meringue, freshly whipped cream, blackcurrant sauce, lime, berries 458kcal

CHEESE & BISCUITS (v) Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal **+£2.50**

MINCE PIE CRÈME BRÛLÉE (v) caramelised brûlée, demerara crumb 600kcal

HOME-BAKED CHOCOLATE BROWNIE (v) amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 676kcal

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering. Adults need around 2000kcal a day

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Calories are correct at time of menu print. Live nutrition information is available online.