

## Boxing Day and New Year's Day

*Cooking times: Midday to 5pm*

### Starters

Broccoli and Cheshire blue soup, mini savoury scone

Black pudding croquettes, tomato relish

Twice baked brie soufflé, cranberry and port reduction, dressed leaves

Smoked haddock, dill and chive fishcakes, lemon butter sauce

Chicken liver parfait, onion marmalade, toast

### Mains

Herb crusted fillet of hake, mixed lentil and vegetable casserole, crisped smoke bacon, green beans

Local farm pork ribeye, bubble and squeak cake, apple sauce, pan gravy

Roast sirloin of Hinchliffe's farm beef, Yorkshire pudding, roast potatoes, herb roasted root vegetables, mash, winter greens

Sweet potato, spinach, goat's cheese and walnut wellington, seasonal vegetables, mushroom sauce

Fish pie topped with chive and crème fraiche smashed new potatoes, side of herb buttered leeks, peas

Slow braised steak and ale pie, chive mash, seasonal vegetables

Free range turkey and leek pie, stuffing balls, mash, buttered greens

### Desserts

Rhubarb posset, white chocolate, ginger biscuit

Coffee mascarpone cheesecake, candied walnuts, chocolate cream

Apple and plum flapjack crumble, cream or custard

Sticky date and black treacle pudding, clotted cream

**2 courses £24 / 3 Courses £28**

Vegan options available upon request

A discretionary 12.5% service charge will be added to your bill to ensure our staff have a happy festive period



