

## Boxing Day and New Year's Day

### Starters

Potato and leek soup, cheese and herb savoury scone (GFO, VGO)

Black pudding croquettes, tomato relish

Beer battered cod goujons, tartare

Chicken liver and wild mushroom terrine, red onion chutney, toasted sourdough (GFO)

Creamy garlic mushrooms, toasted sourdough (GFO)

Panko coated warm brie wedge, grilled pear, fig and white balsamic coulis (GFO, VGO)

### Mains

Roasts served with roast potatoes, mash, roast root vegetables, winter greens, pan gravy, Yorkshire pudding (GFO)

Choose: slow braised pork loin, beef, free range chicken breast

Scullery signature pie: slow braised steak and Magic Rock ale pie, chive mash, green beans, pan gravy

Hinchliffe's farm award-winning pork and black pepper sausages, mash, pan gravy, onion rings, winter greens

Free range British chicken schnitzel, jalapeno slaw, sweet potato fries (GFO)

Sweet potato, goat's cheese, spinach and walnut wellington, mushroom sauce, winter greens (VGO)

Fish pie topped with chive and crème fraiche smashed new potatoes, winter greens (GF)

Turkey and leek pie, sage and onion stuffing ball, mash, winter greens

Roast butternut squash stuffed with vegetable rice, grilled halloumi, seasonal greens (GF, VGO)

### Desserts

Traditional Christmas pudding, brandy sauce (GFO, VGO)

Lemon posset, mulled wine and berry compote, festive gingerbread (GFO)

Apple and blackberry flapjack crumble, custard

Stem ginger pudding, pouring cream

Chocolate mascarpone cheesecake, orange cream, Terry's wedges, vanilla ice cream, popping candy (GFO, VGO)

**2 courses £20 / 3 Courses £25**

GF – gluten free, GFO – gluten free option available, VGO – vegan option available

A discretionary 10% service charge will be added to your bill.

All proceeds go to our wonderful team!



