

# 3 Course for 35.00 Boxing Day Menu

Tarters



Chicken & Apricot Terrine

Served with caramelised red onion chutney and toasted bread & butter. 420 kcal

#### Salmon Gravadlax

Delicate salmon slices in a dill marinade, served with a pickled cucumber & mint salad, lemon mayo and bloomer bread. 494 kcal

## Tomato & Basil Soup (V)

Drizzled with truffle oil and served with bloomer bread & butter. 415 kcal

(VG) option available 341 kcal

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#### Cheese & Herb Encrusted Cod Loin

Golden crusted cod loin with a hollandaise & chive butter sauce, roasted butter-glazed baby potatoes, green beans and roasted carrots. 725 kcal

#### Slow-Cooked Beef Bourguignon

Succulent slow-cooked beef rib and pearl onions in a rich Bourguignon sauce, served with buttery mashed potato, a Yorkshire pudding, roast parsnips & carrots and seasonal veg. 1466 kcal

#### Hand-Carved Turkey

Served with succulent pigs in blankets, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, pork, cranberry & fig stuffing, roasted parsnips & carrots, seasonal veg and a rich beef gravy. 1169 kcal

#### Red Onion & Chestnut Roast (VG)

With an apple chutney, breadcrumb & pumpkin seed topping, served with crisp roast potatoes, roasted parsnips & carrots, seasonal veg and rich gravy, 839 kdal

esserts

### British Cheese Plate (V)

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1081 kcal

### Chocolate & Clementine Torte (VG-M)

Served with tangy Cointreau infused orange & blood orange sorbet<sup>1</sup> 493 kcal

#### Christmas Pudding (V)

Packed with juicy sultanas and served with brandy flavour clotted cream ice cream, Christmas pudding pieces and hot brandy sauce.<sup>1\*\*</sup> 570 kcal

#### Caramelised Biscuit & Berry Tart (VG)

Served with tangy raspberry coulis and vanilla non-dairy iced dessert. 361 kcal



#### Mince Pie (V) 151 kcal 1.50

## ni y iced dessert. 301 kcat



#### Assorted Chocolate Liqueur Truffles (V) 2.50

5 sumptuous chocolate truffles from the following flavours<sup>1</sup> Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum: 305 kcal

Adults need around 2000 kcal a day.

#### Terms & Conditions:

Subject to availability. A deposit of £5 per person will be required for bookings. Full payment may be required a minimum of two weeks prior to your booking. This menu is available on a6th December 2023 only. Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice. Photography is for illustrative purposes only. Alcohol cannot be served to anyone under the age of 18 – proof of ID will be requested. Failure to produce valid ID will result in refusal of service; the manager's decision is absolute. ABVs are correct at time of print.

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#### DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all food & drinks – please inform staff of any allergies before placing your order, as menus do not list all ingredients. We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Visit our website for full allergen information. (V) Suitable for vegetarians. (VG) Suitable for vegetarians. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. † contains alcohol \*\* contains almonds.