

Boxing Day Menu

Two courses £45 per person

Three courses £52 per person

TO START

Creamy white onion, cider and parmesan soup v
with warm ciabatta bread

Chicken liver, smoked bacon and brandy pate
with mixed salad leaves, onion marmalade and toasted ciabatta

Goats cheese, roasted beetroot and caramelised onion tart v
with mixed salad leaves

Smoked salmon, prawn and crayfish cocktail
with mixed salad leaves, marie rose sauce and buttered wholemeal bread

MAIN COURSE

Hand carved breast of free range turkey
with sage and onion stuffing, bacon wrapped chipolata, duck fat roasted potatoes and pan gravy

Roasted Sirloin of local beef
with Yorkshire pudding, duck fat roasted potatoes and pan gravy.

Garlic and rosemary roasted leg of local lamb
with duck fat roasted potatoes and pan gravy

Herb crusted fillet of fresh hake
with crushed new potatoes, Romesco sauce

Mushroom, spinach, brie, cranberry and hazelnut wellington
with sauteed new potatoes, cranberry and port wine gravy

All main courses served with cauliflower cheese, mulled red cabbage,
buttered sprouts and roasted chantenay carrots

DESSERTS

Traditional Christmas pudding
with brandy creme anglaise

Apple and cinnamon pie
with custard, cream or vanilla ice cream

Glazed lemon tart
with mulled berry compote

British Cheeseboard
Artisan crackers, fresh grapes and onion jam (£4 supplement)

We cannot guarantee that all items are free from bones or nuts.
Please make your server aware of any allergies

Ye Olde
Dun Cow
Traditional Village Inn

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Menu*