



BOXING DAY MENU



..... INCLUDES UNLIMITED SALAD (HOW GOOD IS THAT?)

STARTERS

SOUP OF THE DAY **V**

With baked rolls
Vegan option available **Ve**

BRITISH DUCK & SPICED CHERRY PÂTÉ†

With caramelised red onion chutney and sourdough toast

OVEN-BAKED MUSHROOMS **V**

In a creamy garlic & Cheddar sauce, with garlic bread

CAMEMBERT TARTLET† **V**

Crisp pastry with a rich, creamy Camembert filling, topped with a mixed spiced shallot & cranberry chutney with a hint of sherry

KING PRAWN COCKTAIL

Prawns in thousand island dressing, rippled with our famous Red Devil sauce. Served on shredded lettuce with a crackerjack prawn skewer and brown bread

MAINS

CHRISTMAS DINNER

Choose between hand-carved roast turkey or half rotisserie chicken

With sage & onion-seasoned roast potatoes, a pig in blanket, Chantenay carrots, sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage, a pork & sage stuffing ball and a Yorkshire pudding, with cranberry sauce and gravy

FILLET OF SALMON

With a chive, Champagne & butter sauce† served on a sprout, spinach & onion potato hash with chargrilled tenderstem broccoli

MUSHROOM, CRANBERRY, SPINACH & BRIE WELLINGTON **V**

With sage & onion-seasoned roast potatoes, Chantenay carrots, sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage and a Yorkshire pudding, with cranberry sauce and gravy

ROOT VEGETABLE, CRANBERRY & APRICOT BAKE **Ve**

With a sunflower & pumpkin seed oatly topping, sage & onion-seasoned roast potatoes, with Chantenay carrots, a mix of sprouts, green beans & peas, braised red cabbage, cranberry sauce and gravy

SIRLOIN STEAK & RIB COMBO

A 21-day-aged 10oz* sirloin and a half rack of ribs glazed with Jim Beam® BBQ sauce, with sage & onion-seasoned triple-cooked chunky chips, roasted flat mushroom, tomato and a craft ale, mushroom & bacon sauce†

SLOW-COOKED HALF DUCK

With Chausseur sauce†, sage & onion-seasoned roast potatoes, a pig in blanket, Chantenay carrots, sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage, a pork & sage stuffing ball and a Yorkshire pudding, with cranberry sauce

DESSERTS

CHRISTMAS PUDDING† **V**

With real dairy ice cream, and your choice of brandy sauce or custard

WARM SPICED PEAR & CRANBERRY TART **V**

Cranberry compote, spiced poached pears and vanilla & almond flavour sponge, baked in all-butter pastry and served with custard

BAILEYS® PROFITEROLES† **V**

Served with real dairy ice cream, topped with salted caramel sauce and chocolate fudge pieces

CHOCOLATE FUDGE CAKE **V**

With Belgian chocolate sauce and real dairy ice cream

SHERRY TRIFLE CHEESECAKE† **V**

Rich custard cheesecake on a sherry-laced vanilla sponge, topped with raspberry sauce and cream

BLACKCURRANT MOUSSE **Ve**

A tangy blackcurrant mousse on a light biscuit base, served with a scoop of vanilla non-dairy iced dessert

ALLERGEN INFORMATION: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. 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, please let us know before ordering.

V = made with vegetarian ingredients, **Ve** = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. †Contains alcohol.

*All weights stated are approximate and prior to cooking. Our fish has been carefully filleted however some small bones may remain. Crockery and cutlery will vary. Any tips you're kind enough to give are kept by our team. All dishes are subject to availability. Baileys® is a registered trademark of Diageo. Stilton® is a registered trademark of Stilton Cheesemaker's Association. ©Mitchells & Butlers 2019



BOXING DAY KIDS' MENU



..... INCLUDES UNLIMITED SALAD (HOW GOOD IS THAT?)

STARTERS

SOUP OF THE DAY **Ve**

With a baked roll

BUTTERMILK-FRIED CHICKEN TENDERS

With BBQ sauce

CRACKERJACK PRAWN COCKTAIL

Crispy crackerjack prawns on a bed of lettuce topped with thousand island dressing, with a bread roll

OVEN-BAKED GARLIC MUSHROOMS **V**

In a creamy garlic & Cheddar sauce, with garlic bread for dipping

MAINS

CHRISTMAS DINNER

Your choice of quarter rotisserie chicken, hand-carved roast turkey breast or chicken breast

With roast potatoes, a pig in blanket, maple flavour glazed Chantenay carrots, a mix of glazed sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage, a stuffing ball and a Yorkshire pudding, with cranberry sauce and gravy

ROOT VEGETABLE, CRANBERRY & APRICOT BAKE **Ve**

With a sunflower & pumpkin seed oaty topping, roast potatoes, with maple flavour glazed Chantenay carrots, a mix of glazed sprouts, green beans & peas, cranberry sauce and gravy

ROOT VEGETABLE, CRANBERRY & APRICOT BAKE **V**

With a sunflower & pumpkin seed oaty topping, roast potatoes, with maple flavour glazed Chantenay carrots, a mix of glazed sprouts, green beans & peas, honey-roasted parsnips, a Yorkshire pudding cranberry sauce and gravy

STEAK & RIB COMBO

A 4oz* rump steak and a quarter rack of ribs brushed with our BBQ sauce, with chunky chips, roasted flat mushroom and tomato

BBQ CHICKEN & RIB COMBO

BBQ chicken melt, topped with buttermilk chicken and a pig in blanket, with a quarter rack of ribs brushed with our BBQ sauce, slaw, buttered corn and chunky chips

DESSERTS

BELGIAN CHOCOLATE BROWNIE **V**

Served with Belgian chocolate sauce and ice cream

BLACK CHERRY & BROWNIE SUNDAE

Real dairy ice cream with pieces of chocolate brownie, Belgian chocolate sauce and a black cherry compote topped with mini marshmallows and fluffy cream

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE **V**

On a chewy toffee and biscuit base, with raspberries in sauce, with real dairy ice cream

MINI BLACKCURRANT MOUSSE **Ve**

A tangy blackcurrant mousse on a light biscuit base, served with a scoop of vanilla non-dairy iced dessert

Vegetarian option available with real dairy ice cream **V**

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