



# BOXING DAY



Last available booking time is 5pm

## 3 courses

Adult ∷ Children\*

\*12s and under only. Ask about our children's menu

## Starters

### Soup of the Day (v) (n)

Served with ciabatta.

(ve) **vegan option available (n)**

### Fresh Orange Melon (ve)

With raspberry sorbet and raspberry crunch.

### Duo of Smoked Salmon

Smoked salmon rolled with a hot smoked salmon pâté with a cucumber and cherry tomato salad and horseradish cream. Served with brown bread.

### British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

## Mains

### Roast Gammon

With a pomegranate glaze.

### Roast Turkey

Succulent British farm assured.

### Roast Beef

With a beef dripping glaze.

All served with pigs in blankets

### Roast Pork

With an apple & sage glaze.

### Roast Lamb

With rosemary.

### Sweet Potato & Apricot Chutney Tart (ve)

Roasted diced sweet potato with an apricot chutney, filled with a spiced spinach & sweet potato sauce.

### Baked Fillet of Salmon (a)

Served with a lobster & Champagne butter sauce. *May contain small bones.*

Choose from, freshly steamed & roasted vegetables including maple-flavour sprouts with bacon, dauphinoise potatoes, cranberry stuffing and glazed honey parsnips.

Vegan? Please ask for freshly steamed vegetables and vegan gravy.

## Puddings

### Classic Christmas Pudding (v) (a) (n)

Filled with almonds and vine fruits with a rich brandy sauce or custard.

### Vegan Christmas Pudding (ve)

Served with soya custard.

### Toby Festive Crumble (v)

Bramley apple & rhubarb crumble. Served with custard or soya custard (ve).

### Home-Baked Cherry Sponge (v)

Steamed cherry sponge, served with custard.

### Dairy Ice Cream (v)

Topped with a *Carbury*™ flake and served with your choice of strawberry, Devon cream toffee, Belgian chocolate or Sicilian lemon sauce.

### Christmas Sundae (v)

Dairy ice cream, chocolate crispies trio and Devon cream toffee sauce, topped with a Malteser™ reindeer.

Add a shot of Baileys™ for an extra £2 (a)

### Belgian Chocolate Brownie (v)

Served warm with salted caramel sauce, honeycomb pieces and freshly whipped cream.



# CHRISTMAS DAY



Last available booking time is 5pm

## 3 courses

**Adult** | **Children\***

\*12s and under only. Ask about our children's menu

All with a complimentary festive cracker

## Starters

### Minted Orange Melon

Sweet orange melon marinated in mint, served with prosciutto and fresh raspberries.

**(ve) vegan option available**

### Baked Camembert (v)

Camembert baked in a Yorkshire pudding, topped with cranberry sauce and savoury granola.

### Roast Root Vegetable & Maple Soup (v) (n)

Swirled with pesto, served with toasted ciabatta.

**(ve) vegan option available (n)**

### British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

### Duo of Smoked Salmon

Smoked salmon rolled with a hot smoked salmon pâté with a cucumber and cherry tomato salad and horseradish cream. Served with brown bread.

## Mains

### Roast Gammon

With a pomegranate glaze.

### Roast Turkey

Succulent British farm assured.

### Roast Beef

With a beef dripping glaze.

**All served with pigs in blankets**

### Roast Pork

With an apple & sage glaze.

### Roast Lamb

With rosemary.

### Baked Fillet of Salmon (a)

Served with a lobster & Champagne butter sauce. *May contain small bones.*

**(ve) vegan mains available. Ask for details.**

### Spinach, Smoked Cheddar & Mushroom Pithivier (v)

Roasted mushrooms and spinach bound in a creamy smoked cheddar béchamel sauce, in a lattice puff pastry.

Choose from, freshly steamed & roasted vegetables including maple-flavour sprouts with bacon, dauphinoise potatoes, cranberry stuffing and glazed honey parsnips.

**Vegan?** Please ask for freshly steamed vegetables and vegan gravy.

## Puddings

### Christmas Sundae (v)

Dairy ice cream, chocolate crispies trio and Devon cream toffee sauce, topped with a Malteser™ reindeer.

### Toby Festive Crumble (v)

Bramley apple & rhubarb crumble. Served with custard or soya custard **(ve)**.

### Billionaire's Bar (v) (a)

Layers of double chocolate chip cookie, creamy toffee and chocolate ganache. Topped with chocolate glaze and demerara crumb served with chocolate & salted caramel sauce and freshly whipped cream.

### Vegan Billionaire's Bar (ve) (a)

Served with vegan iced dessert and strawberries.

### Vanilla Cheesecake (v) (a)

Served with black cherries in kirsch and freshly whipped cream.

### Classic Christmas Pudding (v) (a) (n)

Filled with almonds and vine fruits with a rich brandy sauce or custard.

### Vegan Christmas Pudding (ve)

Served with soya custard.

### Duo of British Cheese Platter (v)

Cropwell Bishop Stilton and Taw Valley Mature Cheddar served with grapes, caramelised onion chutney and biscuits.

Tea or Coffee to finish, served with a chocolate mint



# FESTIVE FOOD



Available 19th November to 30th December 2020, excluding Christmas Day & Boxing Day

## 3 courses

Mon-Fri

Saturday

Sunday

Children\*

\*Ask about our children's menu for 12s and under only

## Starters

### King Prawn Cocktail

With crisp baby gem lettuce, topped with seafood sauce, served with brown bread.

### Fresh Orange Melon (ve)

With raspberry sorbet and raspberry crunch.

### Tomato Soup (v)

Topped with chopped parsley, served with ciabatta.

(ve) vegan option available

### Baked Mushrooms (v)

In a creamy cheese sauce topped with melted cheddar, served with garlic bread.

### British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

## Mains

### Roast Gammon

With a pomegranate glaze.

### Roast Turkey

Succulent British farm assured.

### Roast Beef

With a beef dripping glaze.

### Roast Pork

With an apple & sage glaze.

### Roast Lamb

With rosemary.  
(Available Sundays and Bank Holidays)

### Festive Turkey Stack

Freshly sliced roast turkey in a burger bap with lettuce, tomato, burger sauce. Topped with pigs in blankets, cranberry sauce and stuffing, served with roast potatoes.

### Sweet Potato & Apricot Chutney Tart (ve)

Roasted diced sweet potato with an apricot chutney, filled with a spiced spinach & sweet potato sauce.

### Baked Salmon (a)

With a creamy lemon butter sauce.

Choose from, freshly steamed & roasted vegetable deck.

Vegan? Please ask for freshly steamed vegetables and vegan gravy.

Add Pigs in Blankets for £2.99

## Puddings

### Dairy Ice Cream (v)

Topped with a *Cadbury*™ flake and served with your choice of strawberry, Devon cream toffee, Belgian chocolate or Sicilian lemon sauce.

### Classic Christmas Pudding (v) (a) (n)

Filled with almonds and vine fruits with a rich brandy sauce or custard.

### Vegan Christmas Pudding (ve)

Served with soya custard.

### Toby Festive Crumble (v)

Bramley apple & rhubarb crumble, served with custard or soya custard (ve).

### Home-Baked Cherry Sponge (v)

Steamed cherry sponge, served with custard.

### Belgian Chocolate Brownie (v)

Served warm with salted caramel sauce, honeycomb pieces and freshly whipped cream.

### Medley of Profiteroles (v) (a)

Salted caramel and Baileys™ profiteroles topped with passion fruit coulis served with dairy ice cream.

Add a shot of Baileys™ for an extra £2 (a)

### Ginger Sundae (v)

Dairy ice cream with gingerbread pieces, gingerbread syrup and Belgian chocolate sauce, topped with a gingerbread man.

Add a shot of rum for an extra £2 (a)