

BOXING DAY

Starters

Smoked Salmon & Prawns †

Smoked Scottish salmon and prawns in a seafood sauce, served with lettuce, a lemon wedge and brown bread.

Chicken Liver & Brandy Pâté

Served with apple & date chutney, cucumber, orange, and warm ciabatta bread.

Winter Root Vegetable Soup (V)

Swirled with cream and served with delicious focaccia. Vegan serve available. **Vegan option available.**

THE HOME OF

Christmas

3 Courses

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

Mains

Spinach & Mushroom Pithivier (VE) *

Crisp puff pastry with onion, wilted spinach, and mushrooms.

Salmon with Champagne Thermidor Sauce †*

Salmon served with a white wine and champagne thermidor sauce.

OUR FAMOUS FESTIVE CARVERY

Today's roasted joints will be a selection from the following:

Roast Gammon

Roast Turkey

Roast Beef

Roast Pork

Roast Lamb

Help yourself to freshly steamed & roasted vegetables, Yorkshire puddings, ruffled roasties and all the trimmings from the deck.
Includes a serving of pigs in blankets.

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

Puddings

Christmas Pudding (VE)

Filled with vine fruits and served with your choice of custard (V), soya custard (VE) or brandy sauce (V).

Festive Crumble (VE)

Apple and rhubarb crumble served with your choice of custard (V) or soya custard (VE).

Salted Caramel Profiterole Sundae (V)

Dairy ice cream, salted caramel profiteroles, chocolate & toffee sauce and fresh strawberries with a sprinkle of honeycomb.

Home-baked Chocolate & Cookie Dough Brownie (V)

A warm, home-baked chocolate and cookie dough brownie, served with freshly whipped cream, strawberries, salted caramel sauce and a sprinkle of honeycomb.

Speak to a member of the team to book your table

Or book online at
TOBYCARVERY.CO.UK