



BOXING DAY MENU

step into

**BOXING
DAY BLISS**

with

**FAMILY
& FRIENDS**

 EMBER INNS

Boxing Day Menu

3 COURSES

STARTERS

King Prawn Cocktail

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with seeded farmhouse bread.

Breaded Brie Wedges V

Breaded Brie served with watercress and red onion chutney.

Ham Hock Terrine

Ham hock terrine served with red onion chutney, pickled pink onions, watercress and toasted ciabatta.

Spiced Parsnip & Sweet Potato Soup V

Served with seeded farmhouse bread and butter.
Vegan option available. **Ve**

Cheesy Mushrooms V

Roasted mushrooms with a mature Cheddar cheese & garlic sauce topped with cheese, crispy onions served with focaccia.

**CELEBRATE IN STYLE!
ADD A DRINKS PACKAGE
TO YOUR BOOKING**

MAINS

Hand-Carved Turkey*

Served with braised red cabbage, sprouts, mixed greens, carrots, pig in blanket, stuffing wrapped in bacon, Yorkshire pudding, roast potatoes and a rich gravy.

Turkey & Pancetta Pie*

Served with mashed potato, braised red cabbage, mixed greens, carrots and a jug of gravy.

Spinach & Mushroom Wellington* **Ve**

Served with braised red cabbage, mixed greens, carrots and roast potatoes.

Our Festive Burger

Chargrilled beef burger topped with cranberry sauce, Cheddar & garlic sauce, topped with onion fries and served with a pig in blanket and fries.
Add an extra beef burger +2.00



8oz* Rump Steak

Mature 8oz tender rump steak, chargrilled to your liking. Served with seasoned chips, grilled tomato, flat mushroom, garden peas and onion fries.
Add another 8oz* Rump Steak

ADD A SAUCE TO YOUR STEAK

Peppercorn*
Beef-dripping gravy

Grilled Seabass Fillets

Served on a sweet potato and chickpea curry with Tenderstem* broccoli.

SIDES

Pigs in blankets
Stuffing wrapped in bacon
Yorkshire puddings **V**

DESSERTS

Gingerbread Crème Brûlée V

Served with a gingerbread biscuit.

Cheese Platter V

A selection of cheeses served with grapes, caramelised onion chutney and oatcakes.

Belgian Chocolate Brownie V

A rich chocolate brownie served warm and topped with vanilla-pod ice cream and Belgian chocolate sauce.

Apple & Blackcurrant Crumble V

Served with custard.
Vegan option available. **Ve**

ADD A CHEESE PLATTER AS AN ADDITIONAL 4TH COURSE +5.00

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point, our easy-to-use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know **before** booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. # All weights stated are approximate and prior to cooking.

V = made with vegetarian ingredients, **Ve** = made with vegan ingredients, however some of our preparation, cooking, and serving methods could affect this. If you require more information, please ask your server.
* = this dish contains alcohol. Fish dishes may contain small bones. All items are subject to availability.