



DAISY TASKER

BOXING DAY CELEBRATION

Spiced Parsnip Soup (Ve)*

Served with fresh focaccia

Smoked Salmon & Prawns*

Brown bread & butter

Duck & Fig Terrine

Smoked beetroot chutney & oatcakes

Baked Camembert

Toasted focaccia & red onion chutney

Beetroot Salad (Ve) (GF)

Red, golden, and candied beetroot, walnuts, pears, & tarragon vinaigrette

Roast Turkey Crown*

Turkey crown stuffed with sage and onion, wrapped in streaky bacon, garlic & thyme roast potatoes, seasonal root vegetables, Brussels sprouts, pigs in blankets, cranberry sauce and gravy

Nut Roast (Ve)

Nut roast, garlic & thyme roast potatoes, seasonal root vegetables, Brussels sprouts, cranberry sauce and gravy

Burgundy Pie (GF)

Braised beef, mushroom, & red wine, roast new potatoes, and seasonal root vegetables

Brie & Bacon Burger*

Our own recipe 6oz steak burger from Yorkes, topped with bacon, brie and cranberry sauce served with steak cut chips and Brussels sprout slaw

Cod Fillet (GF)

Crushed potatoes, spinach, chorizo & white bean cassoulet

Pasta Arrabbiata (Ve)

Tagliatelle, tomatoes, peppers, and red chilli served with side salad and garlic bread

Christmas Pudding

Spiced custard & vanilla ice cream

Praline Chocolate Tart (Ve) (GF)

Chocolate, caramel and praline tart, vegan vanilla ice cream

Lavender Panna Cota (GF)

Bee pollen meringue & apple sorbet

Selection of Ice Cream

Vanilla, strawberry or chocolate

Cheese Board

Strathdon Blue, brie & Mull cheddar, oatcakes and chutney

2 COURSES

£24

3 COURSES

£29

Our menu description does not include a full description of ingredients, please ask for our allergens matrix for any allergens or intolerances

*Some dishes can be adapted to be gluten free