

Boxing Day

STARTERS

TWO WARM BREAD ROLLS AND BUTTER (GF AVAILABLE)
£3.50

SCOTTISH SMOKED SALMON WITH HOT SMOKED ROAST SALMON ROULADE (GF AVAILABLE)
Pickled Vegetables, Rye Shards and Beetroot Puree
£13.00

TOMATO & RED PEPPER SOUP SERVED WITH GARLIC & HERB CROUTONS (VE/GF AVAILABLE)
Warm Bread Rolls
£8.75

PAN FRIED SCALLOPS (GF AVAILABLE)
Pork Belly, Celeriac & Potato Puree, Black Pudding Crumble, Mulled Wine Reduction
£16.00

SMOKED DUCK ROULADE (GF AVAILABLE)
Apricot Puree, Brioche
£12.50

CLASSIC PRAWN COCKTAIL (GF AVAILABLE)
Marie Rose Sauce, Fresh Lemon, Rye Shards
£12.00

BEETROOT CARPACCIO (GF)
Vegan Soft Cheese, Pear Chutney, Crushed Roasted Hazelnuts
£10.50

PAN FRIED GNOCCHI (GLUTEN FREE/VEGAN AVAILABLE)
Pesto Cream, Gorgonzola, Walnuts, Roquette
Starter £10.00 Main £16.50

SIDE ORDERS £4.50

Triple Cooked Chips • Coleslaw • Onion Rings
Mixed Side Salad • Truffle Mashed Potato
• Seasonal Vegetables

BOXING DAY ROAST

ROASTED SIRLOIN OF BEEF, LEG OF LAMB & PLANT-BASED ROAST 'PORK' (GF AVAILABLE)
Yorkshire Pudding, Mashed Potatoes, Roast Potatoes, Seasonal Vegetables and Gravy
£22.50

MAIN COURSES

BEER BATTERED HADDOCK FILLET (GF AVAILABLE)
Triple Cooked Chips, Mushy Peas, Fresh Lemon & Tartare Sauce
£18.95

CLASSIC VSC FISH PIE (GF)
Cuts of Fish & King Prawns in a White Sauce topped with Caper Mash, Seasonal Vegetables
£19.50

CHICKEN COQ AU VIN EN CROUTE (GF AVAILABLE)
Sweet Potato Puree, Baby Carrots
£18.50

VSC 8OZ BURGER (GF AVAILABLE)
Portobello Mushroom, Streaky Bacon, Smoked Cheese, Gherkin, Salad,
Fries & Coleslaw
£18.95

BAKED HAKE WITH SAMPHIRE PAKORA (GF)
Celeriac Galette, Stir Fried Vegetables, Lemon & Dill Sauce
£19.50

TURKEY KORMA (GF AVAILABLE)
Pilau Rice, Garlic Naan, Samosa, Mango Chutney
£18.50

BEEF SHIN AND RED WINE TORTELLONI
Beef and Tomato Ragu, Roquette, Parmesan & Herb Dressing
Starter £12.00 Main £18.50

VEGAN BUTTERNUT SQUASH, CHICKPEA & SPINACH CURRY (GF AVAILABLE)
Pilau Rice, Garlic Naan, Samosa, Mango Chutney
£18.50

DESSERTS

CHOCOLATE LOG
Crystallized Orange, Chantilly Cream, Orange and Cointreau Gel
£9.00

VEGAN GINGER CAKE (GF)
Caramel Sauce, Caramel Ice Cream
£9.00

APPLE CRUMBLE TART (VE)
Vanilla Ice Cream and Vanilla Custard
£9.00

PAVLOVA WITH MULLED WINE BERRY COMPOTE (VE/GF)
Blueberry & Lavender Ice Cream
£9.00

FRESH FRUIT SALAD (VE/GF)
Pouring Cream or Ice Cream
£8.50

BRITISH CHEESE PLATE (VE) (GF AVAILABLE)
Crackers, Chutney, Grapes
£9.00

ICE CREAM & SORBET (VE)
Vanilla, Strawberry, Chocolate,
Raspberry Sorbet
£3.00 Per Scoop

GF = GLUTEN FREE VE = VEGETARIAN