



Boxing Day Lunch at THE INN

Antipasto Cold Italian meats selection with focaccia bread, olives & sundried tomato mix, virgin olive oil & balsamic vinegar

Chicken Liver Pate with toasted homemade bread and passion fruit dressing

Chilli and Ginger Marinated Crispy Fried Beef on gem lettuce & Asian salad topped with crispy rice noodles

Smoked Salmon Tornado smoked salmon roll with prawn & spinach filling, bread crumb coating, on rocket salad & balsamic dressing, sauce hollandaise dip

Deep Fried Brie (V) with a redcurrant jelly dip

Mediterranean Mezze Plate (V) Spiced hummus with coriander, tzatziki, marinated olives and sundried tomatoes served with homemade flat bread

Roasted Mushroom Soup (V) with garlic croutons

Traditional Roast Turkey Fresh Turkey seasoned and oven roasted accompanied with chipolata sausage wrapped in bacon, savoury stuffing, gravy & cranberry sauce, roast potatoes and seasonal vegetables

Roast Beef Yorkshire pudding, roasted potatoes, seasonal vegetables & gravy

Vegetarian Roast 'Turkey' made with Quorn (V) roasted potatoes, vegetarian gravy & seasonal vegetables

Rib Eye Steak (£3.50 sup.) Flame Grilled Rib Eye steak cooked to your liking, sautéed mushrooms, onion rings & French fries. Sauces available tomato salsa, garlic butter, pepper, béarnaise, diane

Chicken Breast stuffed with Parma ham, sun blush tomato & mozzarella cheese stuffing, green pesto topping, hand cut chips

THE INN Burger Flame grilled homemade beef burger in a bun with melted cheese, pickles, onions & tomato, with salad garnish, coleslaw, salsa relish & French fries

Pork & Chorizo Espetada (or *Choose hotter with piri piri style*) skewered chunky pork medallions with garlic butter, French fries

Turkey Curry (Mild, Medium or Hot) chef's curry served with basmati rice, poppadums & mango chutney dip

Fish & Chips Fried juicy cod fillet in our home-made batter, French fries and mushy peas

Fillet of Seabass pan fried with chickpeas puree and asparagus wrapped with Parma ham, salsa verdi

Vegetable Bunny Chow (V) Chick peas, spinach & mixed vegetables in a tasty curry sauce served inside a homemade bread pot

Chilli Minced Quorn (V) Vegetarian chilli made of minced Quorn with chilli, tomato, bean mix

Choice from Chef's Dessert Board

£35.00 per adult + 10% service charge
£17.50 per child on the above set menu or the children's menu + 10% service charge
(Inclusive 5% GST)

Menu is subject to change