



## BOXING DAY AT THE PUNCHBOWL

3 Course - 34.95

### STARTERS

Wild mushroom + stilton soup, crispy leeks (v) (GFO)

Chicken, pork + pistachio terrine, spiced cauliflower + shallot chutney (GF)

Whipped goats cheese, blood orange + celeriac salad, pomegranate molasses (v) (GF)

Pan seared scallops, pea puree, Parma ham crisp (GF)

Brixham mussels, cider + leek cream, sourdough (GFO)

### MAINS

(All served with seasonal vegetables)

Roast sirloin of beef, Yorkshire pudding, all the trimmings (GFO)

Roast chicken, sage + chestnut stuffing, Yorkshire pudding, all the trimmings (GFO)

Slowcooked pork belly, sage + chestnut stuffing, Yorkshire pudding, all the trimmings (GFO)

Gammon pave, rosti potato, buttered spinach, poached egg, mustard cream (GF)

Pan fried seabass, crab fritter, roasted new potato, fine beans, sauce vierge (GFO)

Roasted squash + spinach cream terrine, chestnut + apricot stuffing, roast potato (v) (GFO)

Heritage T-Bone steak, truffle chips, mushroom, shallot, Bordelaise sauce (GF) + £6

### PUDS

Chocolate tart, cherry gelato, candied pistachio crumb

Crème brulee, traditional shortcake (GF)

Apple + winterberry crumble, cinnamon crème Anglais (GF)

Cheese plate, (GF)

Vegan dishes available upon request.

Menu may change due to availability of produce | Optional 10% service charge added to tables of 10 or more

GF = Gluten free | GFO = Gluten free option available