



The Oliver Twist  
Country Inn

## Boxing Day Menu

1 COURSE £15 2 COURSES £19 3 COURSES £23

### STARTERS

#### **Homemade Soup of the Day**

A freshly prepared soup served piping hot, with fresh bread and butter

#### **Blanchebait**

Whitebait coated with a crispy crumb, fried and served with tartar sauce and a wedge of lemon

#### **Chicken Liver Pate**

A homemade chicken liver pate served with Cumberland sauce, hot toast and a fresh crisp salad

#### **Crab Rosti**

A homemade potato Rosti topped with a crab mayonnaise  
White claw meat, land cress, chives and fresh lemon

### MAIN COURSES

#### THE TRADITIONAL ROAST

All come served with homemade Yorkshire pudding, goose fat roasted potatoes, roast parsnips, rich gravy, and a selection of seasonal vegetables

#### **Roast Leg of Local Lamb**

Locally sourced leg of lamb basted with fresh rosemary, garlic, sea salt and rapeseed oil, Slow roasted and accompanied with mint sauce

#### **Roast Sirloin of Beef**

Prime 21-day matured Sirloin of beef, rubbed with thyme and sea salt, oven roasted and served with horseradish sauce

#### **Roast Loin of Pork**

Succulent loin of pork stuffed with a sausage and sage stuffing rubbed with sea salt and cracked black pepper to give a crispy crackling. Served with homemade apple sauce

#### **Roast Platter (2 people to share) £5 surcharge**

A generous slice of all 3 meats, served with homemade sausage and thyme stuffing, and the sauce of your choice

#### **Vegetable and Nut Roast (v)**

Nut roast served on a bed of roasted vegetables, served with Veggie Roast potatoes, roast parsnips and veggie gravy

*Yorkshire pudding to your roast dinner for just £0.75p*

## MAIN COURSES

### **Charred Tuna Steak with tomato ceviche**

A Tuna steak cooked on the char grill and served on a tangy tomato salad

### **Beef & Bacon Lasagne**

A beef and smoked bacon bolognaise sauce layered with fresh egg pasta topped with a creamy béchamel sauce, parmesan and mozzarella cheese

Served with a homemade flat bread and a crisp salad

### **Chicken Tikka Masala**

Corn fed chicken marinated in Indian spices, and cooked  
In a creamy masala sauce

Served with basmati rice, and topped with  
tangy yoghurt dressing and a homemade garlic flat bread,

### **Lamb Crumble**

Slow cooked lamb, bacon, shallots and mushrooms  
in a rich red wine sauce, topped with a crunchy crumble,  
with herbed mash, peas and carrots

### **Steak Burger**

A homemade burger topped with melting Mozzarella  
served in a Brioche roll with chips and salad

## **DESSERTS & COFFEE**

### **Treacle Sponge (Homemade)**

A light vanilla sponge baked with a good helping of golden syrup and  
served with homemade vanilla custard

### **Apple Crumble (Homemade)**

Bramley apple cooked with a little sugar, topped with an almond crumble  
and served with a vanilla custard

### **Eton Mess (Homemade)**

Homemade Sticky pavlova, Chantilly cream and tangy raspberries  
served in a tall glass with raspberry sauce

### **Chocolate Cake (Homemade)**

2 layers of our homemade devil's food cake sandwiched with a light chocolate cream, and  
smothered with a rich chocolate glaze served with homemade Oreo cookie ice cream

Please ask a member of staff about our selection of hot beverages