



# The Oliver Twist Boxing Day Menu

## STARTERS

**Cream of Vegetable Soup**  
*Served with homemade Bread*

**Mushrooms on Toast (V)**  
*Mushrooms, shallots, and garlic pan fried with truffle oil and fresh double cream served on toasted sour dough and topped with parmesan cheese*

**Cod & Parsley Fishcake**  
*served with mixed leaves and home-made sweet chilli sauce*

**Fresh Bread**  
*A selection of homemade focaccia Bread  
Served with olive oil and balsamic*

## MAIN COURSE

**Roasted Beef Rump**  
*Slow roasted with fresh thyme and sea salt, roast potatoes, Yorkshire pudding, seasonal vegetables and horseradish sauce*

**Roast Pork Belly**  
*A Homecooked Ham served with braised red cabbage, mashed potatoes, and cauliflower cheese*

**Malayan Curry**  
*Choose Chicken or Prawns cooked in a Malayan curry sauce with butternut squash, coconut milk, with a garlic flatbread and pilau rice*

**Beef & Bacon Lasagne**  
*Layers of pasta and our homemade bolognese sauce with smoked bacon topped with a cheese sauce, served with fresh salad and garlic bread*

**Vegetarian Wellington**  
*Filo pastry parcel filled with roasted vegetables and cashew nuts, served on wilted spinach with a roasted red pepper and tomato sauce*

**Ballotine of Lamb**  
*Lamb shoulder slowly cooked and rolled into a Ballotine, served with Duchess Potatoes, braised red cabbage and a minted Lamb gravy*

## DESSERTS

**Homemade Dark Chocolate Brownie**  
*Served with Chocolate Sauce and Salted Caramel Ice Cream*

**Fresh Fruit Meringue**  
*Meringue pieces served with a fruit coulis fruits from the forest and Chantilly cream*

**Sticky Toffee Pudding**  
*A warm Sticky Toffee Sponge rolled with a bourbon toffee sauce served with a Brandy snap basket and Vanilla Ice Cream*

**Toffee & Honeycomb Cheesecake**  
*A crumbly biscuit base with a creamy cheese filling, honeycomb pieces, toffee sauce topped with Chantilly cream and homemade honeycomb*

**One Course £19.00**  
**Two Courses £24.99**  
**Three Courses £29.99**