



Boxing Day
MENU

3 COURSES

BOOK TODAY



EMBER INNS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge, correct. However, it is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. *V* = made with vegetarian ingredients, *Ve* = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol. #Weights stated are approximate uncooked weights. Fish dishes may contain small bones. All items are subject to availability. Adults need around 2000 kcal a day.

Boxing Day MENU

3 COURSES

STARTERS

Breaded Brie Wedges *v*

Breaded Brie served with cranberry sauce.

Truffle-infused Mushrooms on Toast *v*

Roasted mushrooms with a mature Cheddar cheese sauce on toasted brioche, with a drizzle of truffle-infused oil.

Spiced Parsnip & Sweet Potato Soup *v*

Served with ciabatta.

— Vegan option available —

Chicken Liver, Cranberry, Orange & Port Parfait*

Smooth chicken liver pâté served with perfectly toasted ciabatta bread and chutney.

King Prawn Cocktail

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with wholemeal bloomer bread.

MAINS

Grilled Seabass Fillets*

Served with potato gratin, carrots, asparagus, steamed greens and Champagne thermidor sauce.

Spinach & Mushroom Wellington* *Ve*

Served with baby glazed potatoes, a side of vegetables, Brussels sprouts and a jug of gravy.

Our Festive Burger

Chargrilled beef burger topped with blue cheese dressing, bacon and red onion chutney, served with burger sauce and seasoned chips.

Add an extra beef burger

Turkey Dinner Pie

Turkey dinner pie, served with mashed potato, steamed greens, carrots and a jug of gravy.

8oz Rump Steak[#]

Mature 8oz tender rump steak chargrilled to your liking. Served with seasoned chips, grilled tomato, flat mushroom, garden peas and crispy onion rings.

Add Another 8oz Rump Steak

ADD A SAUCE TO YOUR STEAK

Béarnaise* / Peppercorn* / Beef dripping gravy

DESSERTS

Cheese Platter *v*

A selection of cheeses served with grapes, caramelised onion chutney and biscuits.

Apple & Blackberry Crumble *v*

Served with custard.

— Vegan option available —

Berry Roulade* *v*

Served with a mulled fruit compote and festive sprinkles.

Belgian Chocolate Brownie *v*

A rich chocolate brownie, served warm and topped with vanilla pod ice cream and Belgian chocolate sauce, festive sprinkles and a Cadbury® Flake.

ADD A CHEESE PLATTER AS A 4TH COURSE

A selection of cheeses served with grapes, caramelised onion chutney and biscuits.

KIDS MENU AVAILABLE - ASK OUR TEAM FOR DETAILS

3 COURSES