

# The Broom Tavern

## BOXING DAY MENU

CHICKEN LIVER PARFAIT WITH HERB BUTTER, RED ONION MARMALADE AND CHARRED HOMEMADE BREADS (gfo)

POT BAKED CAMEMBERT WITH ROSEMARY AND GARLIC, ALE CHUTNEY AND TOASTED BRIOCHE (v) (gfo)

HONEY ROASTED CARROT AND ORANGE SOUP WITH SPICED CRÈME FRAICHE,  
HERB CROUTONS AND FOCACCIA (v) (gfo)

GIANT NACHOS: BBQ PULLED PORK & CHEDDAR OR HAND PICKED CORNISH CRAB & SAMPHIRE,  
HOMEMADE GUACAMOLE, TOMATO SALSA, CRÈME FRAICHE, LIME AND FRESH CHILLIES (gfo)

OAK SMOKED SALMON SALAD WITH HORSERADISH DRESSING, CAPERBERRIES,  
AMALFI LEMON, QUAIL EGGS AND PEPPERY ROCKET (gfo)  
(£3.95 SUPPLEMENT)

ITALIAN STYLE PLOUGHMANS – A SELECTION OF CURED MEATS WITH BUFFALO MOZZARELLA,  
VEGETABLE SLAW, MARINATED OLIVES AND BALSAMIC ONIONS  
– ADD HOMEMADE BREAD AND OILS £1.95

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**BOXING DAY PLATTER** - ROASTED COLD MEATS; WARWICKSHIRE TURKEY, HEREFORDSHIRE BEEF  
AND ORCHARD FARM HAM SERVED WITH CHUTNEYS, PICKLES, SPROUT SLAW,  
HOMEMADE BREADS, MATURE CHEDDAR AND TRIPLE COOKED SKIN ON CHIPS (gfo)

WILD MUSHROOM RISOTTO WITH CRÈME FRAICHE, PARMESAN AND ALBA TRUFFLE OIL (v) (gf)

OUR HOMEMADE TAGLIATELLE TOSSED WITH FREE RANGE CHICKEN, SMOKED BACK BACON,  
PARMESAN, HERBS, CRÈME FRAICHE AND CRISPY PANGRATATTA (gfo)

SUSTAINABLE COD AND CHIPS IN A LOCAL ALE BATTER WITH TRIPLE COOKED SKIN ON CHIPS, CORNISH SEA  
SALT, LEMON WEDGE, HOMEMADE TARTARE SAUCE AND MINTED PEA PUREE

THE TAVERN HOMEMADE BURGER SELECTION - STEAK BURGER WITH BACON, FOCACCIA BREADED FREE RANGE  
CHICKEN OR VEGETARIAN ROSTI BURGER WITH CHEDDAR AND KETCHUP IN A HOMEMADE SEEDED BRIOCHE  
BUN, CLASSIC BURGER GARNISHES, PICKLED GUINDILLA CHILLI AND TRIPLE COOKED SKIN ON CHIPS (vo) (gfo)

10oz 28 DAY DRY AGED GRASS FED HEREFORDSHIRE RIBEYE STEAK WITH TRIPLE COOKED SKIN ON CHIPS,  
BALSAMIC ROASTED FIELD MUSHROOM, PLUM TOMATO TART, PARMESAN ROCKET SALAD,  
MARROW BUTTER AND CRISPY ONION (gfo)  
(£5.00 SUPPLEMENT)

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TRADITIONAL CHRISTMAS PUDDING WITH VANILLA BRANDY SAUCE (v)

THE TAVERN CRUMBLE - STEWED MUDWALLS FARM FRUIT WITH A CRUNCHY TOPPING,  
CRISPY MERINGUE AND CUSTARD (v)

HOMEMADE ICE CREAMS AND SORBETS WITH FRUIT CRISPS AND SHORTBREAD CRUMB (v) (gfo)

VALRHONA CHOCOLATE THREE WAYS, FONDANT, BROWNIE AND SHAKE SERVED  
WITH BERRY COMPOTE, CHOCOLATE SPRINKLES AND CLOTTED CREAM (v) (gf)

MULLED WINTER BERRY ETON MESS WITH CRUNCHY MERINGUE AND SPICED COULIS (v) (gf)

THREE FINE BRITISH CHEESES WITH BISCUITS, HOMEMADE CHUTNEY,  
PICKLED WALNUTS AND GRAPES (v)  
(£3.95 SUPPLEMENT)

£20.95 2 COURSES

£25.95 3 COURSES

(please ask for our vegan options)