

THE BOOT INN

Festive Menu

Available 25th November - 5th January
Excluding Sundays

Three courses £33 Two courses £29

Starters

Housemade Breaded Camembert Wedges served with a festive Cranberry Compote

Spiced Parsnip Soup served with Sourdough Bread. VE GFa

Chicken Liver & Brandy Parfait served with Sourdough Bread & a sticky fig relish.

Classic Prawn Cocktail served on a bed of lettuce. GF

Main

Turkey & Trimmings. Served with roast potatoes, glazed carrots & parsnips, Brussels sprouts, pigs in blankets and gravy. GFa

Slow cooked Braised Beef Cheeks served in gravy with Dijon mustard mashed potatoes with glazed carrots & parsnips. GF

Hand rolled Porchetta. Served with roast potatoes, glazed carrots & parsnips, creamed leeks & gravy.

Vegan Cashew Nut Roast. Made with cashew butter, walnuts, carrots & spinach. Served with new potatoes. VE

Dessert

Traditional Christmas Pudding served with a Brandy Custard. V

Vegan Chocolate Truffle Brownie served with vegan Vanilla Ice-cream. VE

Bailey's Cheesecake served with Double Cream. V

British Cheese Board. Blackstick Blue, Lancashire Cheddar & Button Mill Soft cheese served with Marmalade chutney, crackers & grapes. (+£5) V GF

Please make our team aware of any allergies.

Please note that a discretionary service charge of 12.5% will be added to parties of 6 or more.