

CHAMPNEYS

Boxing Day

Served 1– 4pm

Adults: £24 one course | £32 two courses | £40 three courses

Children aged 12 and under: £12 one course / £16 two courses / £20 three courses

STARTERS

Soup du Jour with Warm Bread

Sweetcorn purée chorizo and
chorizo crumb **VG**

Smoked Mackerel Rillettes

Toasted croûtes with lemon

Caprese Salad

Heirloom tomato

MAIN COURSE

Roast Beef with Seasonal Greens

Thyme roast potatoes, Yorkshire pudding and
a red wine jus

Roast Turkey with all the Trimmings

Thyme roast potatoes, Yorkshire pudding
and a red wine jus

Roast Sweet Potato Wellington

Carrot and swede mash, thyme roast
potatoes, vegan gravy **VG**

Market Fish of the Day

New potatoes & lemon and caper butter
sauce

Sides £5 each: Honey glazed carrots **V GF** | Seasonal greens **V GF** |

Pigs in blankets | Cauliflower cheese **V** | Maple parsnips **V GF**

DESSERT

Warm Chocolate Brownie

Vanilla Ice Cream **V**

Knickerbocker Glory Sundae

Chocolate wafer **V**

Vanilla Crème Brûlée

Scottish Shortbread **V**

Classic Cheese Board

Celery, grapes, crackers and chutney **V**
(+£5 supplement)

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health.