

# BOXING DAY...

Tuesday 26th December, served from 11.30am until 6pm

Reservations recommended...

Spiced parsnip soup, crème fraiche, parsnip crisps, malted tin loaf & salted butter (VO) (GFO)

Chefs' mackerel & horseradish fishcake, beetroot purée & watercress

Chicken liver parfait, homemade orange, carrot & star anise chutney, toasted ciabatta (GFO)

Smoked salmon & Atlantic prawn salad, pea shoots, heritage tomatoes, caper & lemon dressing (GFO)

Sautéed creamy garlic mushrooms, garlic toast, rocket leaf salad (VO) (GFO)

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Roast topside of beef, homemade Yorkshire pudding, roasted parsnips, buttered winter vegetables, creamy mash, garlic & herb roast potatoes, homemade horseradish sauce, roasted red wine gravy (GFO)

Thyme roasted corn fed chicken, creamy mash, sea salt roasties, buttered winter vegetables, roasted garlic & spinach sauce (GFO)

Crispy belly pork, honey roasted carrots, braised red cabbage, creamy mash, craft cider & wholegrain mustard sauce (GFO)

Pan fried seabass, beetroot, apple & walnut salad, caramelised chicory, new potatoes & Bramley apple compote (GFO)

Spiced root vegetable nut roast, honey roast parsnips & carrots, buttered winter vegetables, garlic & herb roasties creamy mash, parsnip & herb veggie gravy (VO)

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Baked lemon meringue cheesecake, lemon curd, vanilla ice cream

Dark chocolate, caramel & pecan brownie, dark chocolate sauce & malt ice cream

Sticky ginger parkin, spiced syrup, poached rhubarb & custard

Raspberry & almond trifle, soaked with amaretto, fresh raspberries, vanilla custard & fresh whipped cream

Slate of fine cheeses, homemade chutney, grapes, celery batons, fresh salad leaves & savoury biscuits (please add £2) (GFO)

**2 Courses... 18.90   3 Courses... 23.90**

**Children under 12... 2 Courses... 10.90   3 Courses... 14.90**

On Boxing Day, we allocate upto 2 hours per table from the time of your reservation.

For parties of 6 or more guests, please return your completed pre-order form within 7 days of your booking.

To confirm your reservation we require a non-refundable £10 deposit per person. Unlike other restaurants, andwhynot does not believe in cheeky 'service charges'. We're grateful you have chosen to dine with us and our friendly service is offered regardless of gratuities.

Some dishes may contain allergens, please let us know of any allergies. Full allergy information is available upon request. Our chefs prepare your food freshly for you, therefore they are more than happy to amend most ingredients.

(VO) – Vegetarian option   (GFO) – Gluten free option available