BOXING DAY LUNCH

Forget the cooking (and the washing up!) this Boxing Day and let us take care of everything. Join us with friends and family and enjoy a delicious 2-course or 3-course festive set menu.

2 COURSES £40
3 COURSES £48
PER PERSON

Set Boxing Day Menu - 12.00pm – 6.45pm

Bar Open - 12.00pm - 9.30pm

Card details are required at the time of booking to secure your reservation, 7-day cancellation applies for all festive dining reservations, cancellation of booking or reduction of numbers after this time will be charged in full.

Should you wish to discuss anything specific with the team or to make a booking please contact them on 01757 288088 or www.thedroversarmsskipwith.com

BOXING DAY LUNCH MENU

STARTERS

House made soup of the day, warm bread (GF, VE)

Tossed portobello mushrooms, garlic and creme fraiche scented with tarragon, warm toasted rosemary focaccia (GFA, DFA, V, VEA)

Bloody Mary prawn and crayfish cocktail, warm foccacia bread (GFA, DFA)

Chicken liver and brandy pate, red onion compote, warm breads, dressed salad leaves (GFA)

Confit of duck leg salad, rocket, clementines and pomegranate, house vinaigrette dressing (GF, DF)

Baked Camembert, rosemary, garlic sea salt, cranberry chutney, warm breads and artisan crackers (V, GFA)

ROASTS

Roast Yorkshire turkey with all the trimmings, sage and onion stuffing, pigs in blanket (GFA , DFA)

Roasted top side Aberdeen Angus beef with an English mistard and Rosemary crust Yorkshire pudding (GFA, DFA)

Honey roasted gammon, Yorkshire pudding, sage and onion Stuffing (GFA, DFA)

Roast loin of pork, crispy crackling, sage and onion sauce, Yorkshire pudding, apple chutney (GFA, DFA)

Classic three nut roast with chestnuts and cranberries, Sage and onion Stuffing, Yorkshire pudding available (GF, VEA)

All roasts served with classic seasonal vegetables and roasted potatoes

Cauliflower cheese (GFA, V) £5
Maple roasted parsnips (GF, VE) £5

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free

BOXING DAY LUNCH MENU

MAINS

Flamed venison burger, caramelised red onion marmalade, Yorkshire blue cheese, tomatoes, house slaw, sweet potato fries (DFA)

Chicken breast stuffed with haggis wrapped in smoked bacon, whisky cream sauce, carrot and potato mash, winter greens

Gateau of aubergine, peppers, courgette, and tomatoes, roasted tomato basil and red wine ragu (VE, GF)

Grilled seabass fillets on sauté potatoes, samphire, saffron, mussels, prawn chowder (GF, DFA)

Beer battered haddock, triple cooked chips, Yorkshire caviar (mushy peas), homemade tartar (GFA)

Steak and ale pie, blue cheese crust, triple cooked chips, winter greens

DESSERTS

Classic Christmas pudding, brandy sauce (GFA, V)

Traditional Black Forest trifle (V)

Trio of Yorkshire cheeses, Christmas cake, celery, grapes, fruit chutney, artisan crackers (V,GFA)

Apple and cinnamon crumble, English custard (GFA, V)
Warm lemon meringue pie, vanilla ice cream, lemon curd sauce drizzle (V)

Warm chocolate fudge brownie, clotted cream ice cream
(V, VEA, GFA, DFA)

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