

My Great Grandfathers Restaurant

BOXING DAY MENU

The day after Christmas... and the last thing you want to do is cook, leave it all to us – but book early!

BOXING DAY OPEN Noon to 4.00pm

Starters

Soup Of The Day

chefs home made, freshly prepared soup with crusty bread

Deep Fried Brie Wedges V

served with orange zest and caramelised strawberries

King And Atlantic Prawn Cocktail Salad

accompanied by a crown of lemon and homemade crusty bread

Juicy Garlic Filled Mushrooms V

with Swiss cheese set on a crispy garlic and herb brioche and a fresh pesto dressing

Thai Fishcakes

made with fresh lobster, crab, salmon, a sweet chilli sauce, crisp salad and pickled pink ginger

Fresh Mussels

gently simmered in creamy Parsley and Chardonnay sauce, served with crusty bread

Chicken Liver Parfait

with a toasted brioche and a tangy onion marmalade

Freshly Baked Breads & Olives

with parmesan cheese mixed marinated olives, sun blushed tomatoes, balsamic vinegar and olive oil

Main

Chunky Fillet Of Cod And Creamed Mussels

baked fresh succulent cod fillet with a parmesan and herb crust creamed mussels and spinach

Chefs Freshly Prepared Roast Beef And Yorkshire Pudding

accompanied by fresh seasonal vegetables & creamed horseradish

Crispy Marinated Confit Of Pork Shank

marinated and slowly braised, accompanied by a creamy blue cheese mash

Chefs Freshly Prepared Roast Leg of Lamb

with roasted garlic and rosemary potatoes and Yorkshire pudding

8oz Prime Scottish Angus Fillet Steak

cooked to perfection served with a parsley butter, field mushrooms, vine tomatoes, home made chips

Baked Goats Cheese Tartlet And Salad V

with cider and sultana chutney, toasted pine nuts with apple, pear salad and cashew nuts

Dessert

My Great Grandfathers Chocolate Mousse

topped with pearls of dark and white chocolate ice cream

Chefs Freshly Prepared Crumble Of The Day

accompanied by creamy custard or ice cream

Sticky Toffee Pudding and Honey And Ginger Ice Cream

with a creamy butterscotch sauce

Homemade Baileys Crème Brule

with a buttery shortbread biscuit

Home made Turkish Delight and Turkish Delight Ice Cream

presented in a brandy basket with a duo of chocolate sauces

2 Course: £29.95 3 Course: £34.95

BOOKING REQUIRED – Please Contact The Restaurant