



The Mallard Boxing Day Menu

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Three Courses £51.95 Two Courses £46.95
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Starters

- King prawn cocktail**, buttered seeded bread (gfa) 618 kcal
Crispy halloumi, pomegranate, orange and mint salad, Greek yogurt, hot honey (v, gf) 563 kcal
Duck confit, green peppercorn terrine, spiced plum chutney, toasted brioche (gfa) 519 kcal
French onion soup, Gruyère cheese croute 610 kcal
Ox cheek and red wine suet pudding, celeriac truffle purée, red wine jus (gf) 440 kcal
Cep mushroom arancini, wild mushroom velouté, roast king oyster mushrooms (vg, gf) 338 kcal

Mains

- Roasts are served with duck fat roast potatoes and seasonal vegetables
Roast turkey, sage, onion and bacon roulade, cranberry sauce (gf) 993 kcal
Roast beef (served pink), with Yorkshire pudding (gfa) 1192 kcal
Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce 1247 kcal
Slow roasted duck leg, sour cherries, red wine jus (gf) 1376 kcal
Parsnip, lentil, butternut squash and spinach Wellington, fondant potatoes, cranberry jus (vg) 385 kcal
Pan-fried salmon fillet, crushed caper and lemon potato cake, shellfish bisque sauce (gf) 704 kcal
Venison and beef shin pie, horseradish mash, bourguignon sauce (gf) 1189 kcal
Wild mushroom, goat's cheese, black garlic and tarragon Kiev, celeriac purée, Sherry jus (v, gf) 751 kcal

Puddings

- Christmas pudding**, brandy sauce (v, gf) 715 kcal
Iced chocolate fudge delicé, honeycomb, salted caramel sauce (v, gf) 416 kcal
Pear and mincemeat crumble tart, Bramley apple sorbet, cider syrup (vg, gf) 546 kcal
Blackberry, orange marmalade cream and stem ginger Pavlova (v, gf) 429 kcal
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 662 kcal
Selection of British and French cheeses, spiced apricot chutney, biscuits (instead of dessert £5pp extra) (gfa) 764 kcal



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

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