

Three course boxing day carvery lunch in Flame

Let us do the hard work and enjoy an 'eat as much as you like' carvery on Boxing Day in Flame restaurant.

Booking from 12–2pm 3 course carvery £50 per adult Children under 12 £25 Children under 3 Free



STARTERS

Winter vegetable soup served with crusty petit pains GFVE Selection from the deli, salami, chorizo, mortadella, pates, terrines, mini quiches and gala pie. Selection of seafood, smoked salmon, prawns, and smoked mackerel. Assorted salads and bread rolls.

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy ^{GF, NF, DF} Honey mustard glazed roast pork Roast topside of beef with Yorkshire pudding and a rich gravy Oven baked cod loin, lemon caper butter sauce ^{GF} Vegan/vegetarian dish of the day ^{VE, V} All served with herb roast potatoes, creamed potatoes, sprouts, honey and thyme parsnips, braised red cabbage, carrots, cauliflower cheese and a selection of gravy's.

DESSERTS

Traditional Christmas pudding with brandy sauce ^{GF & VE available on request} Strawberry cheesecake, fruits of forest Exotic fresh fruit salad with cream ^{NF, GF, V} Chocolate and orange torte



BOOKINGS NOW BEING TAKEN Call: 01793 721701 Email: christmas@blunsdonhouse.co.uk