



## Boxing Day Dinner 2020

### *Chef's choice Amuse-bouche*

#### Starters

Pan-fried Orkney scallops, Lime sabayon, textures of cauliflower, lemon balm

Yeastied cauliflower, golden raisin purée, capers, mint (VE)

#### Intermediate

Pan-fried Atlantic halibut, parsnip puree, gewürztraminer macerated grapes, fennel, spring onion sauce

Winter squash carpaccio, toasted pine nuts, poached quince, endive (VE)

#### Mains

Herb crusted lamb rack, courgetti and goats cheese cannelloni, olives

Courgette cannelloni, courgetti purée, confit tomato petal, olives (VE)

#### Pre - Desserts

Apple parfait, blackberry sorbet (VE)

#### Dessert

Chocolate and salted caramel cylinder, brandy snap

Chocolate and banana brownie, vegan vanilla ice cream (VE)

Roquefort Papillon Noir cheese, mulled wine poached pear, lavash





SOPWELL  
HOUSE

Children's Boxing Day Dinner 2020

*Children aged 12 and under can choose any of the below dishes or alternatively a smaller portion of the adult Christmas Menu.*

Starters

Sweet corn soup, corn fritters (V)

Garlic bread with cheese, tomato salad (V)

Mini scotch eggs, garlic dip

Mains

Minute steak with home-made chips

Roast salmon, tenderstem broccoli, steamed rice

Margherita pizza (V)

Desserts

Victoria sponge cup cake

Sopwell Sundae

Fresh fruit salad

