



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)

Wine pairing - Ruinart Blanc de blanc, NV - At first very intense on the nose, with fresh fruit notes particularly ripe citrus fruits, second refined floral nose with notes of white flowers and fruits

Intermediate

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

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

Wine pairing - Taittinger Brut Reserve - The nose is light and delicate with hints of biscuit and brioche. The palate is lean, but has considerable depth and is elegant with long fresh finish.

Mains

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

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

Wine pairing - Taittinger Rose, Prestige Rose NV - Subtle balance between the freshness & structure of the ever-present red fruit, making it full-bodied & smooth.

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

Wine pairing - 2018 Nyetimber Cuvee Cherie Demi-Sec, ENG - Delicate sweetness of honey notes, balanced with pure citrus lemon & tangerine flavours & refreshing minerality. Elegant, delicate & fresh.

It is the policy of Sopwell House not to knowingly use genetically-modified ingredients. Some food items may contain nuts or traces of them. Please speak to a member of our staff before ordering if you have any food allergies. All prices are in £ sterling and are inclusive of Value Added Tax at the standard rate.





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

