



Boxing Day Lunch 2020

Enjoy a delicious à la carte starter, roast from the carvery and sides served family-style for the whole table to share.

Starters

Jerusalem artichoke velouté, truffle beignet, chives (VE)

Loch Fyne salmon ballotine, smoked salmon, fromage blanc, caviar

Ham hock and chorizo croquettes, pickled shallots, pineapple

Twice baked Montgomery cheddar cheese soufflé, walnut and wild mushroom ragu, fine salad (V)

Mains

Aged rib of Scottish beef, homemade horseradish crème fraîche, Yorkshire pudding and gravy

Roast gammon, red cabbage, honey mustard glaze

Roast leg of lamb with garlic and rosemary, carrot and swede mash, red currant sauce

Salmon en croûte, buttered davy cabbage, lemon butter sauce

Homemade mushroom and cashew wellington (VE)

For the table

Roast potatoes

Honey roast parsnips

Seasonal greens

Desserts

Assorted homemade individual miniature desserts, as many as you like!

Champagne and strawberry jelly

Chocolate and raspberry macaroon

Blueberry and buttermilk pannacotta

Coconut parfait and honey cake

Coconut and blueberry cake (VE)

Warm orchard crumble, crème Anglaise

Cheese platter for the table

Baby baron bigod, Shorrocks strong lincs bombs, Clara goat's cheese, Northern blue, fig chutney, grapes, dates, apple, celery, artisan bread

Wine List

RED - 2018 Familia Zuccardi Brazos Malbec, Uco Valley, Mendoza ARG - Soft tannins & balanced acidity, black fruits notes to the nose with fruity & spicy finish to the palate

WHITE - 2018 Durbanville Hills Chardonnay, Durbanville SA - Dried peach, apricot & vanilla to the nose with hints of toffee and butterscotch to the palate

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.