

BOXING DAY MENU

Sunday 26th December | Served 12:00 - 15:00

Includes after lunch coffee & mince pies.

Two courses 30 & Three courses 35

STARTERS

Roasted butternut squash soup, pumpkin seeds, toasted sourdough **

Prawn & crab tian, tomato salsa, dill crème fraiche *gf*

Chicken liver parfait, sautéed oyster mushrooms, quince jam, toasted sourdough **

Pork & cranberry croquettes, apple purée, crispy leeks, red wine sauce *gf*

Sautéed Jerusalem artichoke, wild mushroom & leek, crispy crouton, garlic oil *ve*

MAIN COURSES

Roast sirloin of beef, rosemary roasted potatoes, honey roasted parsnips, mashed swede & carrots, tender stem broccoli & rich red wine jus **

Slow roasted pork belly, apple purée, honey roasted baby carrots, fondant potato *gf*

Salmon Wellington, white wine prawn sauce, tender stem broccoli, chive buttered new potatoes

Fillet of sea bass, winter greens, creamy lobster sauce, parsley potatoes *gf*

Caramelised onion & wild mushroom ravioli, Jerusalem artichoke cream sauce *v gf*

DESSERTS

Traditional Christmas pudding, brandy custard, redcurrants *gf ve ***

Sweet wine poached pear, frangipane, toasted almonds, vanilla cream *ve ***

Chocolate cherry gâteau, kirsch cherries, vanilla ice cream

Winter berry trifle, ginger sponge, cream *gf*

Selection of British cheeses, quince jelly & crackers ** *ve*

AFTER LUNCH

Coffee & mince pies

Dietary information: *v* Vegetarian *ve* Vegan *gf* Gluten-free *df* Dairy-free

Please notify your server of any allergies upon ordering, some dishes can be modified for allergies. **dishes can be modified to be *gf* on request.
Dishes may be subject to changes and some ingredients may vary due to suppliers. A discretionary 10% service charge will be added to your bill.