



BOXING DAY MENU 2020

£42 PER PERSON

STARTERS

(V) Sliced Galia melon with poached winter fruits

(V) Salad of roasted heritage beetroots with feta & candied walnuts (N, Mi, Mu)

Pork, apple & sage terrine served with apricot flavoured bread (E, Mi, W, Mu)

(V) Cream of mushroom & tarragon soup

Golden crusted fishcake with coriander & sweet chili dip (F, E, W, Mu)

MAINS

Roast 21 day mature English sirloin with Yorkshire pudding & red wine sauce (E, Mi, W)

Grilled steamed Scottish salmon resting on a light Champagne sauce (Mi, F)

Pan roasted supreme of corn-fed chicken with shallot & Port sauce (Mi)

(V) Vegetable & chickpea couscous with Harissa sauce (W)

Roast leg of lamb served with a traditional redcurrant & mint sauce (Mi)

DESSERTS

(V) Christmas pudding with brandy sauce (W, Mi) Available wheat free

(V) Orange flavoured bread & butter pudding made with Cointreau soaked raisins & double cream (E, So, W, Mi)

Selection of cheese with grapes, celery & chutney (Mi, W, Cel)

(V) Rich chocolate truffle cake with Anglaise sauce (Mi, W, E)

Honey, vanilla & Greek yogurt terrine with a raspberry coulis (Mi)



Tea or Coffee with a mint (Mi)

Some of our menu items contain nuts and other allergens. Some menu items may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information.

A discretionary 10% service charge will be added to all bills for parties of 6 or more