

BOXING DAY MENU 2021

£39 PER PERSON

STARTERS

- (V) Sliced Galia melon with poached winter fruit compote
- (V) Salad of roasted heritage beetroots with feta and candied walnuts (N, Mi, Mu)
- Pork, apple and sage terrine served with apricot flavoured bread (E, Mi, W, Mu)
- (V) Cream of mushroom and tarragon soup
- Golden crusted fishcake with coriander and sweet chilli dip (F, E, W, Mu)

MAINS

- Roast 21 day mature English sirloin with Yorkshire pudding and 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 and Port sauce (Mi)
- (V) Vegetable and chickpea couscous with Harissa sauce (W, Mi)
- Roast leg of lamb served with a traditional redcurrant and 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 and double cream (E, So, W, Mi)
- Selection of cheese with grapes, chutney and biscuits (Mi, W)
- (V) Rich chocolate truffle cake with Anglaise sauce (Mi, W, E)
- Honey, vanilla and Greek yogurt terrine with a raspberry coulis (Mi)

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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

